

No Bake Chocolate Peanut Butter Cup Cheesecake with Candied Bacon & Pretzel Crumb Crust by Janette Mitchell

Prep Time 1 hour | Serves 8

Cooks Note: There are multiples steps to this recipe but it is not complicated, and worth every step!



For the Crust:

- 1 $\frac{3}{4}$ cups pretzel crumbs
- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{4}$ cup sugar

In a medium bowl, combine all ingredients and stir until the crumb mixture is cohesive - when you press together between your fingers it should hold together in a clump. Add more butter, if necessary, a little at a time. Press the crumb mixture into a 9" pie plate. Start forming the sides all around the pie plate first using your hands (the crust should be a about $\frac{3}{8}$ " thick). Then pour the remaining crumb mixture into the middle and press down, meeting the edges. Refrigerate until ready to assemble.

For the Filling:

- 1 (8 oz.) package cream cheese, at room temperature
- $\frac{3}{4}$ cup smooth peanut butter
- 2 tsp. vanilla extract
- 1 cup icing sugar
- 2 cups of 1 ltr. Container of Cool Whip, thawed (reserving the remainder for the topping)
- 1 cup mini chocolate peanut butter cups roughly chopped

In a large bowl, using a hand mixer on medium speed mix the cream cheese and peanut butter until smooth and combined. Add the vanilla and then turn to low speed and add the icing sugar. Add the pb cup chunks and stir until just combined. Gently fold in the 2 cups cool whip. Pour this into the base and smooth out. Refrigerate until toppings are complete.

For the Topping:

3 strips of bacon

3 tbsp brown sugar

2 cups Cool Whip thawed

¼ cup heavy cream

¼ cup semi sweet chocolate chips

1 cup chocolate pb cups roughly chopped

Candied Bacon:

Preheat oven to 375°F. Place a wire rack on a foil lined sheet pan. Place the bacon on the rack and sprinkle a tbsp of brown sugar on each piece. Place into a preheated oven for 15-20 mins. The sugar should be completely melted and caramelized. Rotate pan at the 10 min mark. Once bacon is cooked, remove from oven and cool a few mins then remove from the rack to cool completely before roughly chopping

Chocolate Ganache

In a small bowl heat the cream in the microwave for about 20 seconds. It should be hot and steamy, but not boiled over. Add the chocolate chips to the cream give a little stir, then let stand, and only whisk once they have set in the hot cream for a 3-4 mins. Whisk well and let cool completely. This mixture should be smooth, glossy and thick for drizzling.

Assembly!

Take the pie from fridge. Using an offset spatula gently spread remaining Cool Whip over the filling of the pie to the edge of the crust. Next, sprinkle the chopped pb cups and bacon pieces around the pie along the outside edge. Then, using a tablespoon, drizzle the ganache on top of the first two toppings, and then you are ready to slice and serve! Refrigerate any left overs – if there are any!