

## Peanut Butter Chocolate Delight

### 1<sup>ST</sup> LAYER IS BOTTOM CRUST:

2/3 CUP DRY ROASTED PEANUTS

1 CUP FLOUR

1/2 CUP BUTTER (ROOM TEMP)

With pastry cutter, blend flour and margarine. Add chopped peanuts. Pat evenly into 9-inch cheesecake pan. Bake at 350 degrees for 20 minutes. Cool thoroughly.

### 2<sup>ND</sup> LAYER:

1/3 CUP PEANUT BUTTER

1-8 OZ. PKG. CREAM CHEESE (ROOM TEMP)

1 CUP POWDERED SUGAR

1 CUP WHIPPED TOPPING

Cream together peanut butter and cream cheese. Add powdered sugar - mix well. Blend in whipped topping. Spread over cooled first layer.

### 3<sup>RD</sup> LAYER:

2 3/4 CUPS MILK

1-3.4 OZ. VANILLA INSTANT PUDDING

1-3.4 OZ. CHOCOLATE INSTANT PUDDING

Combine and mix well. Spread over layer 2.

### 4<sup>TH</sup> LAYER:

1 CUP WHIPPED TOPPING

HERSHEY CHOCOLATE BAR

1/3 CUP CHOPPED PEANUTS

Top with whipped topping. Shred Hershey bar over top. Sprinkle with peanuts. Refrigerate overnight before serving.

*“Comb sides with a cake decorator icing comb. See the video tutorial on YouTube.” - Tammy*