



Inspire. Bake. Delight.

TRIO CHOCOLATE PEANUT BUTTER Cheesecake

Three irresistible layers of chocolate, peanut butter & cheesecake bliss!



SERVINGS
12 SLICES



PREP TIME
45 MINS



Rich.
Creamy.
Chocolatey.
Simply
Irresistible!

INGREDIENTS

CHOC MOIST CAKE BATTER:

200 g	Corn Oil
4 Nos	Egg
19 g	Vanilla extract
454 g	Full Cream Milk
480 g	Flour
550 g	Sugar
110 g	Cocoa Powder
18 g	Baking soda
16 g	Baking Powder
5 g	Salt
454 g	Hot Water

TOPPING:

200 g	Eva Peanut Butter
30 g	Dark Chocolate Ganache

CREAM CHEESE FILLING:

180 g	Emborg Mascarpone Cheese
150 g	Emborg Yogurt
150 g	Emborg Whipping Cream
60 g	Icing Sugar
85 g	Eva Peanut Butter
23 g	Water
6 g	Gelatine

PREPARATIONS

CHOC MOIST CAKE BATTER:



- Add flour, sugar, cocoa, baking powder, baking soda and salt to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.



- Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.



- Distribute cake batter evenly between the two prepared cake pans. Bake 155°C for 30–35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.



- Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

CHEESE TOPPING:



- Take mixing bowl, add mascarpone cheese, plain yogurt, Eva peanut butter and icing sugar. Beat until combined.



- Beat whipping cream until soft peak and add into cream cheese bowl.



- Melt the gelatine and add into cream cheese filling.