

# Reese's Chocolate Peanut Butter Cheesecake

1-1/4 c. graham cracker crumbs  
1/3 c. plus 1/4 c. sugar  
1/3 c. HERSHEY'S Cocoa  
1/3 c. butter or margarine, melted  
3 pkg. (8 oz. each) cream cheese, softened  
1 can (14 oz.) sweetened condensed milk  
(not evaporated milk)

1-2/3 c. (10-oz. pkg.) REESE'S Peanut Butter Chips, melted  
4 eggs  
2 tsp. vanilla extract  
Chocolate Drizzle (recipe follows)  
Whipped Topping  
HERSHEY'S MINI KISSES Baking Pieces

Heat oven to 300°F. Combine graham cracker crumbs, 1/3 c. sugar, cocoa and butter; press into bottom of 9-in. springform pan. Beat cream cheese and 1/4 c. sugar until fluffy. Gradually beat in sweetened condensed milk, then melted chips until smooth. Add eggs and vanilla; beat well. Pour over crust. Bake 60 to 70 min. or until center is almost set. Remove from oven. With knife, loosen cake from side of pan. Cool. Remove side of pan. Garnish with Chocolate Drizzle. Refrigerate until cold. Store covered in refrigerator. 12 servings. **Chocolate Drizzle:** Melt 2 Tbsp. butter over low heat; add 2 Tbsp. cocoa and 2 Tbsp. water. Stir until slightly thickened. Do not boil. Cool slightly. Gradually add 1 c. powdered sugar and 1/2 tsp. vanilla, beating with whisk until smooth. About 3/4 c.

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