



# **Banana Caramel Peanut Butter Cheesecake**



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## Introduction

If you're a dessert lover, this Banana Caramel Peanut Butter Cheesecake is an absolute must-try! Combining the rich flavors of creamy peanut butter, sweet bananas, and decadent caramel, this cheesecake promises an indulgent experience that will leave your taste buds dancing. Whether for a special occasion or just a delightful treat, this cheesecake is sure to impress.

## Detailed Ingredients with measures

For the Crust:

1 1/2 cups graham cracker crumbs  
1/4 cup unsalted butter, melted

For the Cheesecake Filling:

3 cups cream cheese, softened  
1 cup granulated sugar  
1 cup smooth peanut butter  
1 teaspoon vanilla extract  
3 large eggs  
1/2 cup heavy cream

For the Caramel Layer:

1 cup granulated sugar  
6 tablespoons unsalted butter, cubed  
1/2 cup heavy cream

For Topping:

2 bananas, sliced

1/4 cup chopped peanuts  
Caramel sauce

## **Prep Time**

30 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 60 minutes

Total Time: 5 hours 30 minutes including chilling time

Yield: 12 servings

Enjoy this rich and indulgent treat, perfect for any occasion!





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## Detailed Directions and Instructions

### For the Crust:

1. Preheat your oven to 325°F (160°C).
2. In a medium bowl, combine 1 1/2 cups of graham cracker crumbs and 1/4 cup of melted unsalted butter.
3. Press the mixture into the bottom of a 9-inch springform pan to form an even layer.
4. Bake for 10 minutes, then remove from the oven and let it cool.

### For the Cheesecake Filling:

1. In a large bowl, beat together 3 cups of softened cream cheese and 1 cup of granulated sugar until the mixture is smooth.
2. Add 1 cup of smooth peanut butter and 1 teaspoon of vanilla extract, mixing until well combined.
3. Incorporate 3 large eggs, one at a time, beating well after each addition.
4. Stir in 1/2 cup of heavy cream until fully combined.
5. Pour the cheesecake filling over the cooled crust in the springform pan.
6. Bake in the oven for 50-60 minutes, or until the center is set.
7. Allow the cheesecake to cool to room temperature, then refrigerate for at least 4 hours or overnight.

See also [Blueberry Sour Cream Coffee Cake](#)

### For the Caramel Layer:

1. In a medium saucepan over medium heat, add 1 cup of granulated sugar and stir constantly until it melts and turns a golden brown color.
2. Add 6 tablespoons of cubed unsalted butter, stirring until completely

melted.

3. Slowly add 1/2 cup of heavy cream, stirring continuously until the mixture is smooth.
4. Remove the caramel from the heat and allow it to cool slightly.
5. Pour the caramel over the chilled cheesecake, spreading it evenly across the top.
6. Refrigerate the cheesecake again for 30 minutes to set the caramel.

**For Topping:**

1. Arrange 2 sliced bananas on top of the cheesecake.
2. Sprinkle with 1/4 cup of chopped peanuts.
3. Drizzle extra caramel sauce over the bananas and peanuts before serving.

## Notes

**Prep Time:**

30 minutes

**Cooking Time:**

60 minutes

**Total Time:**

5 hours 30 minutes (includes chilling time)

**Calories:**

Approximately 450 kcal per serving



**Servings:**

12 servings

**Storage:**

Keep any leftovers covered in the refrigerator for up to 3 days.

**Serving Suggestions:**

This cheesecake can be served with additional whipped cream on the side for a richer flavor.





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## Cook techniques

### **Crust Preparation**

Combining graham cracker crumbs with melted butter creates a firm base for the cheesecake. Press the mixture evenly into the bottom of the springform pan for a stable crust.

### **Cheesecake Filling Mixing**

It is important to beat the cream cheese until smooth before gradually adding sugar, peanut butter, and other ingredients. Incorporating eggs one at a time ensures a creamy texture without lumps.

### **Baking the Cheesecake**

Bake the cheesecake at a low temperature to prevent cracking. The center should be set, and a slight jiggle is acceptable after baking. Cooling to room temperature before refrigeration helps achieve the right texture.

See also [Peanut Butter](#)

### **Caramel Layer Creation**

Carefully melting sugar until golden brown requires constant stirring to avoid burning. Adding butter and heavy cream must be done slowly to create a smooth caramel sauce. Allow it to cool slightly before pouring over the cheesecake.

### **Decorating with Toppings**

Arranging banana slices and sprinkling chopped peanuts adds texture and flavor. Drizzling additional caramel sauce enhances the

presentation and sweetness.

## FAQ

### **Can I use a different type of nut butter?**

Yes, you can substitute almond butter or cashew butter for peanut butter, but the flavor will change accordingly.

### **How do I know when the cheesecake is done baking?**

The cheesecake is done when the edges are set, but the center should still have a slight jiggle. It will continue to firm up as it cools.

### **Can I make this cheesecake in advance?**

Absolutely! The cheesecake can be made a day or two in advance and stored in the refrigerator until ready to serve.

### **What should I do if my caramel hardens?**

If your caramel hardens, gently reheat it on low heat, stirring constantly until it melts back into a liquid consistency.

### **How should I store leftovers?**

Leftover cheesecake can be covered and stored in the refrigerator for up to 5 days.





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## Conclusion

This Banana Caramel Peanut Butter Cheesecake is a delightful blend of flavors that is sure to impress any dessert lover. Its smooth, creamy filling combined with a crunchy crust and rich caramel topping creates a luxurious dessert experience. Perfect for special occasions or as a sweet treat to share with friends and family, this cheesecake will surely become a favorite.

### **Banana Chocolate Swirl Cheesecake**

Combine the flavors of banana and chocolate by swirling melted chocolate into the cream cheese filling before baking for a decadent twist.

See also [Thai Green Curry Chicken Soup Recipe](#)

### **Pumpkin Peanut Butter Cheesecake**

Incorporate pumpkin puree and spices into the cheesecake filling for a seasonal variation that offers a warm and inviting flavor profile.

### **Salted Caramel Vanilla Cheesecake**

Replace the peanut butter with vanilla extract and top with a generous drizzle of salted caramel sauce to create a rich and satisfying dessert.

### **Almond Joy Cheesecake**

Add shredded coconut and chopped almonds to the filling for a cheesecake inspired by the popular candy bar, enhanced with chocolate ganache on top.



**Berry Bliss Cheesecake**

Fold in fresh berries like strawberries or blueberries into the cheesecake filling for a fruity alternative that adds a refreshing touch.

**Chocolate Peanut Butter Cheesecake**

Mix in cocoa powder to the cheesecake filling for a rich chocolate flavor, and top with chocolate ganache and peanut butter drizzle for an indulgent treat.



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