

# Creativity In The Kitchen Could Pay Off



(NAPSA)—A simple recipe idea could be your ticket to fame and fortune. The 44th Pillsbury Bake-Off® Contest is accepting entries now through April 20, 2009. One hundred creative home cooks will compete for a \$1 million grand prize at the contest finals April 11-13, 2010, in Orlando. For more details, visit [www.bakeoff.com](http://www.bakeoff.com). This recipe example from the 43rd contest fits the Sweet Treats category. The caramel ice cream topping in the filling and drizzled on top makes this creamy cheesecake irresistible.

## Spiced Creamy Caramel-Peanut Torte

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- 2 packages (8 oz each) cream cheese, softened
- 1 jar (12.25 oz) Smucker's® caramel ice cream topping
- ½ cup Jif® creamy peanut butter
- ½ cup powdered sugar
- 1 teaspoon vanilla
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon freshly grated nutmeg or regular ground nutmeg
- 1 container (8 oz) frozen whipped topping, thawed

¼ cups Fisher® honey  
roasted peanuts

Heat oven to 350°F. Spray 10- or 9-inch springform pan with Crisco® Original No-Stick Cooking Spray. Press cookie dough on bottom and ¼ inch up side of pan. Bake 16 to 23 minutes or until golden brown. Cool completely, about 45 minutes.

Meanwhile, in large bowl, beat cream cheese, ⅔ cup of the caramel topping, the peanut butter and powdered sugar with electric mixer on medium speed until smooth. Beat in vanilla, cinnamon and nutmeg. Fold in whipped topping until well mixed. Fold in 1 cup of the peanuts. Cover; refrigerate until crust is completely cooled.

Spoon cream cheese mixture over cookie crust. Freeze at least 30 minutes until set.

Just before serving, top cheesecake with remaining ¼ cup peanuts and drizzle with remaining ⅓ cup caramel topping. For easier cutting, wipe knife after each cut. Cover and refrigerate any remaining cheesecake.

16 servings