



Rocky Road Cheesecake

with Marshmallow Icing and Peanuts

 4h  2 Servings

Creamy, gooey, and crunchy, this foolproof cheesecake eliminates any baking worries thanks to help from the fridge! We bake a simple cocoa crust, then fill it with sweet and fluffy cream cheese before chilling. The fun starts by drizzling on melted chocolate and whipped marshmallow-honey icing before topping the edges with chopped toasted peanuts. (2p-plan serves 8; 4p-plan serves 10—nutrition reflects 1 slice)

What we send

- ¾ oz unsweetened cocoa powder
- 5 oz granulated sugar
- 5 oz all-purpose flour⁴
- 8 oz cream cheese¹
- 2½ oz confectioners' sugar
- 1 oz mini marshmallows
- ½ oz honey
- 1 oz salted peanuts²
- 3 oz chocolate chips^{1,3}

What you need

- ¼ cup butter¹
- kosher salt
- vanilla extract

Tools

- microwave
- 9-inch pie dish
- hand-held electric mixer
- small saucepan

Allergens

Milk (1), Peanuts (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 330kcal, Fat 18g, Carbs 41g, Protein 3g



1. Start crust

Preheat oven to 350°F with a rack in the center.

In a medium microwave-safe bowl, microwave **¼ cup butter** until melted, 30–60 seconds. In a separate medium bowl, whisk to combine **cocoa powder, ½ cup each of granulated sugar and flour**, and **½ teaspoon salt**



4. Finish filling

Transfer **cream cheese filling** to **cooled pie shell** and spread into an even layer. Chill in fridge to set, at least 2 hours.

In a small saucepan, combine **marshmallows, honey, a pinch of salt**, and **1 tablespoon water**. Set over medium-low heat. Cook, stirring constantly, until marshmallows are completely melted, about 3 minutes.



2. Bake crust

Add **cocoa mixture** to **melted butter** and mix until it resembles wet sand. Transfer to a 9-inch pie plate and press into an even layer on the bottom and up the sides. Bake on center oven rack until crust looks dry, about 15 minutes. Let cool completely.



5. Make marshmallow icing

Transfer **marshmallow icing** to a medium bowl and chill for 20 minutes.

Coarsely chop **peanuts**.

Add **reserved confectioners' sugar** to **marshmallow icing**. Using a hand-held electric mixer, whip on high until smooth and shiny, about 3 minutes.



3. Make filling

Using a hand-held electric mixer, beat **cream cheese** until fluffy, about 1 minute.

Reserve **1 tablespoon confectioners' sugar** for step 5. To cream cheese, add **remaining confectioners' sugar, 1 teaspoon vanilla**, and **a pinch of salt**. Beat until smooth.



6. Decorate & finish

In a small microwave-safe bowl, mix **chocolate** and **2 tablespoons water**; microwave until melted, about 30 seconds. Stir until smooth.

Drizzle **chocolate** and **marshmallow icing** over the top of the **pie**. Garnish with **peanuts**. Enjoy!