

Oreo Peanut Butter Pie

Ingredients

23 Oreos
6 T Unsalted Butter (melted)
2 c Heavy Cream (cold)
8 oz Cream Cheese (softened)
1 c Peanut Butter (creamy)
1 c Powdered Sugar
1/2 t Vanilla Extract
2 Peanut Butter Cups (chopped)
2 T Peanuts (salted, chopped)

Instructions

1. Place 20 oreos in a food processor and blend and pulse until crumbs remain. Pour the crumbs into a bowl. Stir in the melted butter. Stir until all the oreo crumbs are moistened, then press into an 8-inch pie plate. Press on the bottom and up the sides, almost to the top. You want to try to get an even layer of crust. Pop the crust in the fridge or freezer while you make the filling.

2. In the bowl of a stand mixer with a whisk attachment, add 1 1/2 cups heavy cream to beat the cream until peaks form. Transfer to another bowl. Set it aside.

3. Mixer bowl and switch to the paddle attachment then add the cream cheese and peanut butter and beat until combined and creamy. You want it fully combined. Beat in the powdered sugar and vanilla

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extract until combined. The mixture will almost be crumbly, like cookie-dough like.

4. Beat in the whipped heavy cream. As the mixture combines, you will end up with a peanut butter mousse-like mixture. Transfer the mousse to the oreo pie crust and smooth out the top. Refrigerate for 4 to 6 hours, or even overnight.

5. Add 1/2 cup heavy cream to the bowl for your stand mixer with a whisk attachment and beat until peaks form. Top the pie right before serving.

Sprinkle 3 crushed oreos, peanuts and chopped peanut butter cups before serving.