

Peanut Butter Pie with Chocolate Crust

Ingredients

24 Oreos
1/3 c Sugar
8 T Unsalted Butter (melted)
1 c Peanut Butter (creamy)
1 1/4 c Powdered Sugar
4 oz Cream Cheese (softened)
1/4 t Kosher Salt
1 3/4 c Heavy Cream
3 t Vanilla Extract
1/4 c Peanuts (crushed)

Instructions

1. Preheat the oven to 350°F. In a food processor, pulse the wafers until they are the consistency of sand. Add 1/3 cup sugar and 7 tablespoons melted butter and pulse a few more times, until combined. Using your hands, press the wafer mixture into the bottom and up the sides of a 9-inch pie pan. Bake for 12 minutes, let cool for 20 minutes.

2. In a stand mixer fitted with the whisk attachment, whisk together the peanut butter, 1 cup powdered sugar, cream cheese, and salt on medium speed. With the mixer on low, add 3/4 cup cream, 1 tablespoon melted butter, and 2 teaspoons vanilla and whip until the mixture is smooth and fluffy. Pour the mixture into the baked crust.

3. In a stand mixer fitted with the whisk

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attachment, combine 1 cup cream, 1/4 cup powdered sugar, and 1 teaspoon vanilla. Start on low speed, then slowly turn the mixer up to high speed and mix until the cream holds a soft peak when you pull the whisk out of the bowl, about 2 minutes.

4. Spoon the whipped cream on top of the peanut butter filling. Refrigerate for at least 2 hours. Sprinkle with crushed peanuts. Serve chilled. Store in the refrigerator covered with plastic wrap for up to 3 days.