

# Chocolate-Peanut Butter Pie

## Ingredients

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- 1 3/4 c Chocolate Wafer Crumbs  
(from about 36 cookies)
- 6 T Butter
- 3 T Brown Sugar
- 6 oz Cream Cheese (room temperature)
- 3/4 c Powdered Sugar
- 1 t Salt
- 1 1/4 c Peanut Butter (smooth, plus 2 tablespoons)
- 1 T Vanilla Extract
- 2 c Heavy Cream
- 1 oz Dark Chocolate (melted)

## Instructions

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1. Make the crust: Preheat oven to 350 degrees. Combine wafer crumbs, butter, brown sugar, and pinch of salt. Press mixture firmly into bottom and up sides of a 9-inch deep dish pie plate. Bake until set, 8 to 10 minutes. Let cool on a wire rack.
2. Make the filling: Beat cream cheese, powdered sugar, and 1 teaspoon salt with a mixer on medium speed until fluffy. Beat in peanut butter and vanilla.
3. Beat heavy cream until soft peaks form. Whisk one-third of the whipped cream into the peanut butter mixture, then gently fold in remaining whipped cream. Spoon filling into cooled crust. Freeze, uncovered, at least 4 hours (or overnight, covered with plastic wrap).

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4. Place melted chocolate in a resealable plastic bag. Snip tip from one corner of bag to make a very small opening. Holding bag about 5 inches above pie, drizzle melted chocolate over top. Repeat with 2 tablespoons melted peanut butter. Let stand 10 minutes before slicing.