

# Peanut Butter Cheesecake Pie

## Ingredients

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18 Oreo Cookies  
5 T Unsalted Butter (plus 4  
tablespoons)  
12 oz Cream Cheese (room  
temperature)  
2 Eggs  
1 1/2 t Vanilla Extract  
1/2 c Sugar  
1 c Heavy Cream  
1/2 c Powdered Sugar (plus 2  
tablespoons)  
3/4 c Peanut Butter  
4 oz Chocolate (chopped)  
1/4 c Peanuts (roughly chopped)

## Instructions

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1. Preheat the oven to 325°F. Place 18 oreo cookies in a food processor and pulse until small crumbs. In a medium bowl melt 4 tablespoons butter. Add oreo crumbs to the melted butter and stir.
2. Press cookie mixture into a deep dish 9-inch pie plate, covering the bottom and up the sides of the dish. Refrigerate while you make the cheesecake filling.
3. In a large bowl add softened cream cheese, beat with electric mixer until fluffy. Add eggs, one at a time, beating after each addition. Add 1 teaspoon vanilla and sugar and mix well, scraping down the sides of the bowl.
4. Pour mixture into oreo pie shell and bake for 35 minutes or until the edges are set and the center

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is slightly firm (it can be a little soft, just not jiggly). Remove from oven and cool completely.

5. Meanwhile, in a large bowl add 4 tablespoons of softened butter, peanut butter, and 1/2 cup of powdered sugar. Beat with an electric mixture until fluffy. Spread filling on top of cooled cheesecake and refrigerate for at least 2 hours.

6. In a small bowl place chopped chocolate. In a saucepan heat up 1/2 cup heavy cream until just simmering, add to bowl of chocolate and wait 5 minutes. Stir chocolate and add 1 tablespoon butter until melted and smooth. Add chocolate on top of peanut butter filling, then sprinkle with chopped nuts.

7. Prior to serving, prepare whipped cream. Beat

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1/2 cup heavy cream until soft peaks then add powdered sugar and 1/2 teaspoon vanilla. Continue beating cream until soft peaks form again, do not overbeat. Top the pie with whipped cream.