



Featuring Today's Recipe Compliments of:

Annie the Baker

Annie's Peanut Butter Pie

Ingredients

Chocolate Cookie Crust

2 ¼ cups OREO cookies
finely crushed in a blender
2 ½ oz. melted butter

Peanut Butter Ganache

¾ cup creamy peanut butter
(16 oz. Jar, prefer Natural)
2/3 cup milk chocolate

Peanut Butter Filling

8 oz. cream cheese
room temperature
½ cup granulated sugar
½ cup brown sugar
2 teaspoons vanilla extract
¼ teaspoon salt
1 cup creamy peanut butter
(prefer Natural)
1 cup heavy cream

Chocolate cookie crust: Combine and press into the bottom and up the sides of the pie shell. Use the bottom of a measuring cup to help even out and flatten the crust. Start with the sides and then finish with the bottom. CHILL

Peanut Butter Ganache layer: Melt the milk chocolate over double boiler and then add the peanut butter and stir until smooth. Pour into the bottom of the prepared crust and chill until firm.

Peanut Butter filling: Beat softened cream cheese 2 minutes or until no lumps in Kitchen Aid mixer with paddle attachment. Add sugars, vanilla extract and salt – beat until smooth, about 5 minutes. In another bowl – whip the cream to soft peak stage and then fold into the peanut butter mixture.

Pour peanut butter filling into prepared chocolate cookie crust on top of the firm chocolate peanut butter ganache layer. Refrigerate for at least 3 hours or overnight. Cut with warm, dry knife. Note: Dip in hot water, wipe dry, then cut.

Serve with chocolate sauce, whipped cream and chopped up peanut brittle or candied peanuts.

