



chocolate peanut butter pie with peanut brittle

How do you improve on a classic? Put Chef Lisa on the job. She has expertly created a Chocolate Peanut Butter Pie (think: giant Reese's Peanut Butter Cup), layers of chocolate pie crust, creamy peanut butter filling and rich chocolate fudge, and kicked it up a notch with the addition of addictive and easy homemade peanut brittle. This smooth-centered, crunchy-topped Peanut Butter Pie is the perfect pie!

SERVES: 8



**julie albert
& lisa gnat**



ingredients

Peanut Brittle

- 1 cup sugar
- ½ cup light corn syrup
- ¼ tsp kosher salt
- ¼ cup water
- 1 cup roasted peanuts
- 2 tbsp butter, room temperature
- 1 tsp baking soda

Chocolate Crust

- 2 cups Oreo Baking Crumbs
- 6 tbsp butter, melted
- 2 tbsp sugar

Peanut Butter Filling

- 1 (12oz) package cream cheese, room temperature
- 1 cup smooth peanut butter
- 1½ cups icing sugar
- 1½ tsp vanilla extract
- ½ cup whole milk
- 1½ cups whipped topping

Chocolate Fudge Topping

- ½ cup heavy cream
- 1 tbsp corn syrup
- ¾ cup chopped semi-sweet chocolate

print



directions

- 1.** For the peanut brittle, cover a baking sheet with parchment paper. In a large saucepan, combine sugar, corn syrup, salt and water over medium heat. Bring to a boil, stirring until sugar is dissolved. Using a candy thermometer, continue cooking, stirring frequently until the temperature reaches 250°F. Add peanuts and continue cooking until mixture reaches 310°F. Remove from heat and immediately stir in butter and baking soda. Pour onto prepared baking sheet and spread with a spatula as quickly as possible, before mixture begins to harden. Set aside and let brittle set before cracking into pieces. Once hardened, peanut brittle can be broken up and stored in an airtight container for up to 1 week.
- 2.** For the piecrust, preheat oven to 350°F. Using a food processor, pulse Oreo crumbs, butter and sugar until well combined. Pat mixture into a 9-inch pie plate and press it along the bottom and up the sides. Bake 12-14 minutes and cool completely before filling.
- 3.** For the peanut butter filling, using an electric mixer, on medium speed combine cream cheese, peanut butter and icing sugar until light and fluffy. Add vanilla and milk, mixing until well combined. Fold in whipped topping and spoon into cooled piecrust.
- 4.** For the chocolate topping, in a small saucepan, bring cream and corn syrup to a boil, stirring occasionally. Remove from heat and stir in chopped chocolate, mixing until melted. Let cool slightly before topping pie. Cover the top of the pie with chocolate topping and chill uncovered for at least 1 hour until firm. Garnish with pieces of peanut brittle.

