



Creamy Peanut Butter Pie

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 45 minutes

This delicious whipped-cream-topped peanut butter pie offers the perfect balance of sweet and salty flavors.

8 ounces peanut butter sandwich cookies, such as Nutter Butters

1/4 teaspoon salt

4 tablespoons unsalted butter, melted

1/2 cup peanut butter, creamy

4 ounces cream cheese, at room temperature

1/2 cup confectioner's sugar, plus 2 tablespoons

1 3/4 cups heavy cream (divided)

1 teaspoon vanilla extract

1/4 cup salted roasted peanuts, coarsely chopped

This is my idea of decadent flavors. The crust is full of butter-enriched NutterButter cookies that combined with the peanut butter-whipped cream filling creates a peanut butter explosion. The sweetness of the whipped cream topping adds to the creamy texture. It's like eating a scoop of peanut butter and a scoop of whipped cream together. The toasted peanuts on top gives the pie a bit more crunch factor and the salt offsets the sweetness (just a bit).

MAKE AHEAD: The peanut butter pie can be prepared through Step 3 and refrigerated, covered, overnight.



In a food processor, pulse the cookies with 1/4 teaspoon of salt until finely ground. Scrape the crumbs into a 9-inch pie plate.

Stir in the melted butter, 1/2 tablespoon at a time, until the crumbs are the texture of wet sand; you may not need to use all of the butter. Using your fingers, press the crumbs evenly over the bottom and up the side of the pie plate.

Freeze the crust for 15 minutes.

Preheat the oven to 350°F.

Bake the crust for about 10 minutes, until lightly golden. Let cool on a rack.

In a medium bowl, combine the peanut butter with the cream cheese, 1/2 cup of confectioner's sugar and 1/4 teaspoon of salt and mix until thoroughly blended.

In a standing mixer, whip 3/4 cup of the heavy cream until stiff.

Whisk the whipped cream into the peanut butter mixture.

Spread the peanut butter filling in the crust in an even layer. Refrigerate until chilled, about 30 minutes.

In the same whipped-cream standing mixer, whip the remaining 1 cup of heavy cream and 2 tablespoons of sugar with the vanilla until stiff.

Spread the whipped cream over the pie. Sprinkle the pie with the chopped peanuts, cut into slices and serve.