

Food Network's

Peanut Butter Pie

Courtesy of Food Network Magazine

8 servings

For the Filling

1/4 cup milk
1/2 cup chocolate chips
One 8-ounce package cream cheese, softened
1/2 cup creamy peanut butter
1 cup powdered sugar
1 cup heavy cream
1 teaspoon vanilla extract
One 9-inch graham cracker crust
1/4 cup salted peanuts, roughly chopped



- 1 Heat the milk in a small pot over low heat until warm. Remove from the heat and stir in the chocolate chips until melted and smooth. Set aside to cool slightly; mixture should be thick but have a pourable consistency.
- 2 In a large bowl using an electric mixer on high, beat together the cream cheese with the peanut butter and powdered sugar. In a separate bowl, beat together the heavy cream with the vanilla until doubled in volume and soft peaks form.
- 3 Stir one-third of the whipped cream into the peanut butter mixture to lighten it. Fold in the remaining whipped cream until combined.
- 4 Spread into the graham cracker crust. Pour the melted chocolate over the top of the pie and sprinkle with the chopped peanuts. Place the pie in the freezer to set up, about 1 hour.