



real food for real people

Peanut Butter Pie

Peanut Butter Pie is so yummy. Saucy had some Peanut Butter Pie at the Pink Pig BBQ in Cherry Log, GA. The BBQ was good, but the pie was better. So Saucy set out to find a recipe. he has taken a few recipes and created this one. Is it the same as from the Pink Pig? Who knows? But it is very good and well worth the effort.

This is very rich. Start with a small slice so you can have seconds!

Ingredients	Metric	Imperial
Crust		
Grahan Cracker Crumbs	375 mL	1 1/2 Cup
Sugar	62 mL	1/4 Cup
Butter, Melted	83 mL	1/3 Cup
Chocolate Ganache		
Whipping Cream	250 mL	1 Cup
Chocolate Chips	500 mL	2 Cup
can add additional chocolate		
Filling		
Whipping Cream	375 mL	1 1/2 Cup
Cream Cheese, softened	250 gr	8 oz
Peanut Butter, Creamy or Crunchy	250 mL	1 Cup
Sugar	187.5 mL	3/4 Cup

Crust

Mix graham crumbs and sugar in medium bowl.
Add melted butter and mix to combine.
Press mixture into base and up side of 10" pie pan.
Bake for 10 minutes at 350F (optional).
Cool.

Chocolate Ganache

In top of double boiler, or in a heavy bottom saucepan, heat whipping cream until it is steaming.
Add chocolate and stir until it is melted and the mixture is smooth.
Pour a thin layer of chocolate onto the pie crust and smooth out.
Set chocolate mixture aside to cool.
Put crust in freezer to cool.

Filling

Whip cream until very thick. Set aside.
Cream sugar and cream cheese with mixer.
Add Vanilla and mix.
Add peanut butter and mix until well combined.
Fold in whipping cream, by hand, until combined.
Scoop filling into pie crust and smooth top.
Place in freezer for 15-20 minutes.
After removing from freezer, pour chocolate ganache over the top and freeze until ready to serve.