



# frozen chocolate peanut butter pie

recipe: adapted from a family recipe

Yields one 10-inch pie.

## **For the crust:**

- 1 1/2 cups chocolate wafer crumbs
- 5 tablespoons butter, melted
- pinch of salt

## **For the filling:**

- 8 ounces cream cheese, softened
- 1 cup granulated sugar
- 1 cup crunchy peanut butter
- 2 tablespoons butter, melted and cooled
- 1 cup heavy cream (whipping cream)
- 2 tablespoons vanilla extract

## **For the chocolate glaze:**

- 6 ounces semi-sweet chocolate chips
- 3 tablespoons canola oil
- 3 tablespoons butter

## **For the topping:**

- 3/4 cup roughly chopped shelled, salted peanuts

## **For the caramel sauce\*:**

- 1/2 cup butter
- 1/2 cup heavy cream (whipping cream)
- 1/2 cup firmly packed light brown sugar
- 1/2 cup granulated sugar
- 2 tablespoons light corn syrup
- 2 teaspoons vanilla extract

\*note: this makes enough caramel sauce to both cover the pie and serve spooned over each slice. Halve the recipe if you want only enough to cover the pie. Leftover sauce is also lovely when warmed and served over ice cream.

*Mise en place - begin by getting organized. Read through the entire recipe. This pie requires several hours of freezing - be sure you've allotted time for this. I make the crust and filling on day one, the glaze and caramel sauce on day two. Measure out all of your ingredients - some won't be needed until day two of preparation. Be sure you've got room in your freezer for the pie to lay flat during storage.*



Lightly grease a 10-inch pie plate - be sure it is deep enough to hold about two inches of pie. If using a 9-inch plate, the layers will be even higher.

Make the crust: in a medium sized bowl, use a fork to combine the chocolate wafer crumbs, melted butter and salt. Press the crumb mixture evenly into the bottom of the prepared pie plate. Chill until ready to use.

Make the filling: in the bowl of a stand mixer fitted with the paddle attachment (or with a hand mixer), beat the cream cheese on medium speed until light and smooth. Add the sugar, peanut butter and butter, beating until light, smooth and well combined.

In a separate bowl, with clean attachments, whip the heavy cream and vanilla extract (in a stand mixer/whip attachment, with a hand mixer, or by hand) on medium high speed until it holds stiff peaks. Fold the whipped cream into the peanut butter mixture - be gentle, but thorough - you want the mixture to be evenly blended.

Spread the filling over the prepared pie crust, right out to the edges of the pan, and smooth the top evenly with your spatula or a bowl scraper. Freeze for at least two hours or until very firm. (I like to freeze overnight.)

Make the glaze: in a metal bowl set over a pot of simmering water, combine the chocolate chips, canola oil and butter, stirring until the butter and chocolate chips have melted and the mixture is smooth and glossy. Remove from heat and allow to cool (stirring occasionally). Once the mixture is just warm to the touch - spread evenly over the frozen pie and return to the freezer for at least an hour.

Make the caramel sauce: in a small saucepan over medium heat, melt the butter. Add the cream, sugars and corn syrup, stirring well to combine. Bring to a boil, and allow to boil for about 8 minutes - the mixture will be very bubbly and frothy, but not thick. Remove from heat, stir in the vanilla extract and then allow to cool to room temperature, stirring occasionally. (The sauce will thicken considerably as it cools.)

Remove the pie from the freezer, top evenly with the peanuts, and then pour/drizzle about 1/2 of the sauce over the pie and return to the freezer to set - this doesn't take long at all, but is safe to leave in the freezer well ahead of serving time. Store remainder of sauce in an airtight container in the refrigerator.

Before serving, gently warm the remaining caramel sauce in the microwave or over low heat in a saucepan. Remove the pie from the freezer a few minutes before serving time. To slice, run a knife under hot water and dry - the hot knife will cut through the frozen pie more easily. Be sure to cut right down into the crust. Top each slice with the warmed caramel sauce (if using).

