

PEANUT BUTTER PIE

Ingredients

1 graham cracker crust deep dish "2 extra servings"

1 1/3 cup semisweet chocolate chips

20 oz whipping cream (heavy) that will be divided

2 TBS light corn syrup

2 tsp vanilla extract

6 oz peanut butter chips

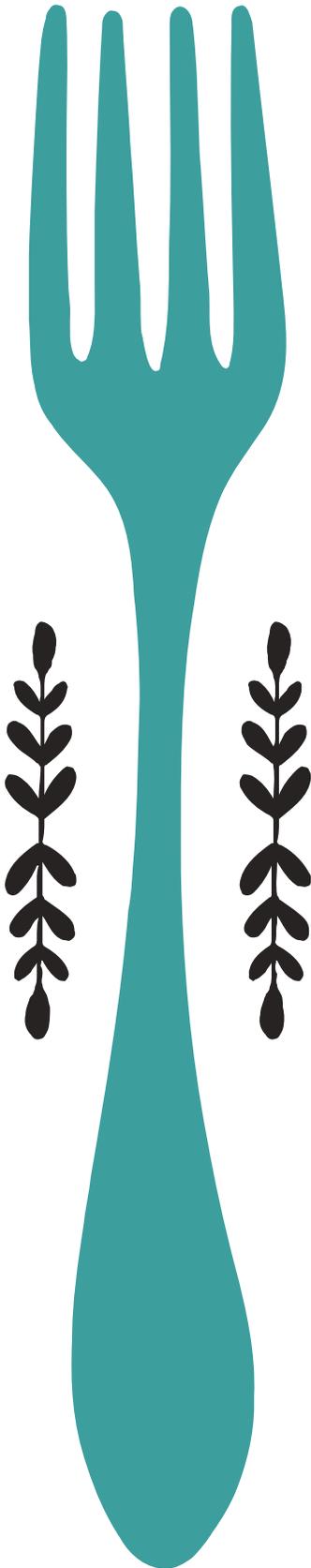
2 TBS creamy peanut butter

2 TBS sugar

About 1/2 a bag of regular size Reese's cups (chopped)

Instructions

Combine chocolate chips, 2/3 cup cream, and 1 tsp vanilla in a microwave safe bowl. Microwave on medium heat for about 3 minutes until chocolate softens. Best to do in intervals, so you don't over do it. Whisk until smooth. Spread mixture over bottom of the graham cracker crust. Place in freezer until set-about 10 minutes.



After set, spread out chopped Reese's cups.

In a large microwave safe bowl, microwave peanut butter chips and $\frac{3}{4}$ cup cream on medium heat for 15 second intervals just until chips are softened. Stir often.

Whisk in peanut butter and 1 tsp vanilla. Cool until barely lukewarm.

Beat 1 cup cream with 2 TBS sugar in a medium bowl until very thick, but not yet holding peaks. Fold this into cooled peanut butter mixture in 3 additions. Spoon over the Reese's layer and let chill at least 1hr up to a day before serving.

If you have some extra chocolate chips, cream you can make ganache to drizzle over your pie for a fun presentation! This is a 1:1 ratio for example $\frac{1}{4}$ cup chips to $\frac{1}{4}$ c cream. Heat cream up and pour over chips. Let sit a couple minutes before stirring. If you don't have a piping bag you can use a ziplock bag. Fill bag and cut a small portion of the tip or corner of the bag...drizzle ganache on top of the pie in any artistic pattern you would like!