



## Creamy Peanut Butter Pie

with Chocolate Cookie Crust



1,5h



2 Servings

Peanut butter and chocolate go hand-in-hand, which is why we're so excited about this tasty pie. Here, we use the popular flavor combination to create a peanut butter pie with a chocolate cookie crust that is super creamy and ultra decadent. (2p-plan serves 8; 4p-plan serves 12–nutrition reflects 1 slice)



## What we send

- 8 (1 oz) cream cheese <sup>2</sup>
- 3 oz mascarpone <sup>2</sup>
- 1 oz salted peanuts <sup>3</sup>
- 5 oz all-purpose flour <sup>5</sup>
- 5 oz confectioners' sugar
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 2 (1.15 oz) peanut butter <sup>3</sup>
- 3 oz chocolate chips <sup>2,4</sup>

## What you need

- kosher salt
- 6 Tbsp unsalted butter, plus more for greasing <sup>2</sup>
- 1 large egg yolk <sup>1</sup>

## Tools

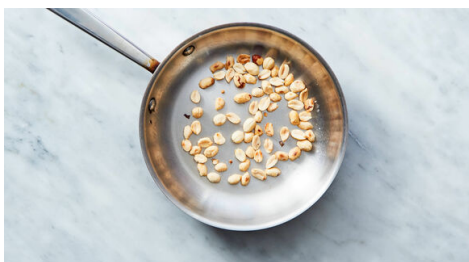
- small skillet
- 9-inch pie plate (regular, not deep dish)
- hand-held electric mixer

## Allergens

Egg (1), Milk (2), Peanuts (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 480kcal, Fat 33g, Carbs 42g, Protein 8g



### 1. Toast peanuts

Preheat oven to 350°F with a rack in the center. Set **cream cheese** and **mascarpone** out at room temperature to soften. Add **peanuts** to a small skillet; set over medium heat and season with a **pinch of salt**. Cook, shaking skillet, until peanuts are fragrant and lightly toasted, 1-2 minutes. Transfer to a plate.



### 2. Make pie crust dough

Melt **6 tablespoons unsalted butter** in same skillet over medium-low heat. In a medium bowl, whisk to combine **flour**, **3 tablespoons confectioners' sugar**, **2 tablespoons cocoa powder**, and a **pinch of salt**. Add **melted butter**, **1 large egg yolk**, and **1 tablespoon water** to bowl with **flour mixture** and stir with a fork until it resembles wet sand.



### 3. Bake pie crust

Coat bottom and sides of a 9-inch pie plate (not deep dish) with **butter**. Press **dough** into bottom and up sides of pie plate. Prick **crust** a few times with a fork. Bake on center oven rack until crust looks dry and set, and has a dark chocolate scent, 15-20 minutes. Remove from oven and let crust cool completely, about 30 minutes, before you move onto the next step.



### 4. Prep filling

In a medium bowl, using a hand mixer, beat **softened cream cheese** and **mascarpone** with **all of the peanut butter** until creamy, 1-2 minutes. Add **remaining confectioners' sugar** and  $\frac{1}{8}$  **teaspoon salt**. Beat, starting on low and gradually increasing to medium-high, until light and fluffy, about 2 minutes.



### 5. Assemble & chill pie

Transfer **peanut butter filling** to **cooled crust**; spread evenly. In a small bowl, combine **chocolate** with **2 tablespoons boiling water**; let sit 1 minute, then stir until chocolate is melted and smooth (microwave 10-30 seconds if needed to melt completely). Pour chocolate over filling and spread into a circle, leaving a 1-inch border (or use a spoon to drizzle chocolate over filling).



### 6. Finish & serve

Coarsely chop **peanuts** and sprinkle over **chocolate**. Chill **pie** in refrigerator until **filling** and **chocolate** are set, at least 30 minutes. Enjoy!