

DINNERLY



Chocolate Peanut Butter Pie with Salted Peanuts & Chocolate Drizzle



2h



2 Servings

We worked a little Dinnerly magic and pulled this pie right out of your sweetest dreams. A peanut butter cream cheese filling and a chocolatey crust—already off to a great start. Then a drizzle of chocolate sauce and a sprinkle of crunchy, salty peanuts, too? It really doesn't get better than this. We've got you covered! (Serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 8 oz cream cheese ¹
- 5 oz self-rising flour ³
- 5 oz confectioners' sugar
- 2 (¾ oz) unsweetened cocoa powder
- 2 (1.15 oz) peanut butter ²
- 1 oz salted peanuts ²

WHAT YOU NEED

- 8 Tbsp (1 stick) butter ¹
- kosher salt
- vanilla

TOOLS

- microwave
- 9-inch pie dish
- hand-held electric mixer (or whisk)

ALLERGENS

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

NUTRITION PER SERVING

Calories 390kcal, Fat 25g, Carbs 37g, Protein 7g



1. Prep cream cheese, butter

Preheat oven to 350°F with a rack in the center.

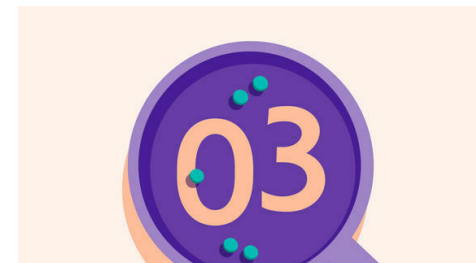
Take out **cream cheese** to soften at room temperature until step 4.

Add **7 tablespoons butter** to a small microwave-safe bowl; microwave in 30-second increments until melted.



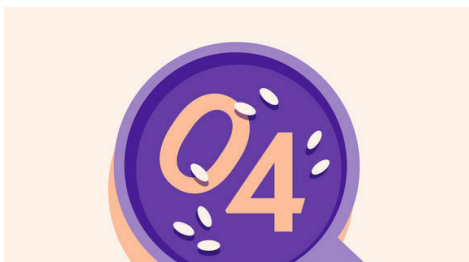
2. Make crust

In a separate medium bowl, whisk to combine **flour**, **⅓ cup confectioners' sugar**, **all but 2 teaspoons of the cocoa powder** (reserve rest for step 5), and **½ teaspoon salt**. Add **melted butter** (reserve bowl for step 5) and **1 teaspoon vanilla**; stir with a fork until **dough** just comes together.



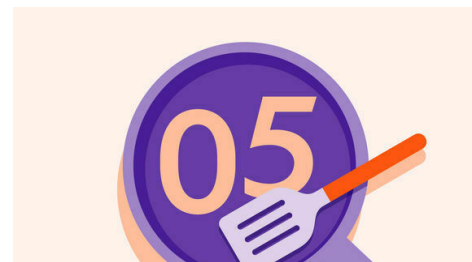
3. Bake crust

Evenly press **dough** into bottom and up sides of a 9-inch pie plate. Bake on center oven rack until **crust** looks dry and set, 15–20 minutes. Remove from oven and let cool completely, about 30 minutes.



4. Make filling & chill

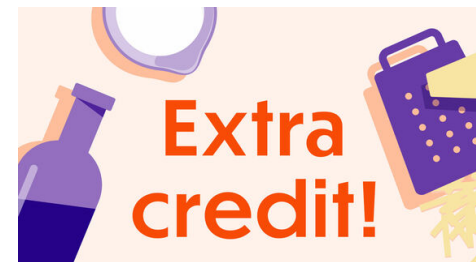
In a medium bowl, using an electric mixer or whisk, beat to combine **softened cream cheese**, **all of the peanut butter**, **remaining confectioners' sugar**, **1 teaspoon vanilla**, and **a pinch of salt**. Transfer to cooled **crust** and spread into an even layer. Let chill in fridge for at least 2 hours.



5. Finish & serve

After **pie** has set, microwave **1 tablespoon butter** in same small microwave-safe bowl until melted. Stir in **reserved cocoa powder**. If mixture is too thick, thin with **1 teaspoon warm tap water** at a time, as needed, until it drizzles from a spoon. Coarsely chop **peanuts**.

Serve **chocolate peanut butter pie** drizzled with **chocolate sauce** and sprinkled with **peanuts**. Enjoy!



6. Take it to the next level

Why not top off this pie with a drizzle of caramel? In a small saucepan, combine **4½ tablespoons brown sugar**, **4 tablespoons butter**, **2 tablespoons milk** and a pinch of salt; whisk over medium heat until butter melts. Cook without stirring until deep golden brown (it will bubble and foam), swirling saucepan occasionally for even browning, about 5 minutes.