



## Creamy Peanut Butter Pie

with Chocolate Cookie Crust



1h



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. (2-p plan makes 8-inch pie; 4-p plan makes 9 or 10-inch deep dish pie.)



## What we send

- 8 oz cream cheese <sup>7</sup>
- 4 oz mascarpone <sup>7</sup>
- 1 oz salted peanuts <sup>5</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 5 oz confectioners sugar
- $\frac{3}{4}$  oz unsweetened cocoa powder
- peanut butter <sup>5</sup>
- 3 oz chocolate chips <sup>6,7</sup>

## What you need

- kosher salt
- 6 Tbsp unsalted butter <sup>7</sup>
- 1 large egg yolk <sup>3</sup>

## Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 380kcal, Fat 22g, Carbs 40g, Proteins 5g



### 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 salt**. Cook, shaking skillet, until peanuts are fragrant and lightly toasted, 1-2 minutes. Transfer to a plate.



### 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.



### 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.



### 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).



### 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 next step.



### 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**