

# Chocolate Peanut Butter Cream Pie

*Best Loved Desserts - 2013 Cookbook  
Better Homes and Gardens Magazine*

## **Servings: 8**

*2 cups finely crushed peanut butter sandwich cookies*  
*1/4 cup butter, melted*  
*3/4 cup sugar*  
*3 tablespoons cornstarch*  
*2 1/2 cups half-and-half or light cream*  
*4 egg yolks, lightly beaten*  
*1 tablespoon butter*  
*1 1/2 teaspoons vanilla*  
*2/3 cup semisweet chocolate pieces*  
*2/3 cup peanut butter-flavor pieces*  
PEANUT BRITTLE  
WHIPPED CREAM  
*1 cup whipping cream*  
*2 tablespoons powdered sugar*  
*1/2 cup coarsely crushed peanut brittle candy*

## **Preparation Time: 40 minutes**

### **Chill: 4 hours**

Preheat the oven to 375 degrees.

In a bowl, stir together the crushed cookies and the melted butter. Press into a nine-inch pie plate. Bake about 8 minutes or until firm. Cool completely on a wire rack.

In a medium saucepan, combine the sugar and cornstarch. Gradually stir in the half-and-half. Cook over medium-high heat until thickened and bubbly, stirring constantly. Reduce the heat. Cook and stir for 2 minutes more. Remove from the heat. Gradually stir about one cup of the hot filling into the egg yolks. Add the yolk mixture to the saucepan. Bring to a gentle boil, stirring constantly. Reduce the heat. Cook and stir for 2 minutes more. Remove from the heat. Stir in the one tablespoon of butter and the vanilla.

Immediately pour half of the hot mixture into a bowl. Add the chocolate. Add the peanut butter pieces to the remaining hot mixture. Stir each mixture until smooth. Pour the warm chocolate mixture into the pie crust. Smooth the top. Carefully spoon the warm peanut butter mixture over the chocolate mixture. Smooth the top. Gently press plastic wrap directly onto the filling.

Chill for at least four hours.

**Make the Peanut Brittle Whipped Cream:** In a large mixing bowl, beat the whipping cream and powdered sugar with an electric mixer on medium to high until stiff peaks form (tips stand straight). Gently fold in the peanut brittle candy. Set aside.

Just before serving, spread the peanut brittle whipped cream evenly over the pie. Serve immediately.

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Per Serving (excluding unknown items): 289 Calories; 21g Fat (63.7% calories from fat); 2g Protein; 25g Carbohydrate; trace Dietary Fiber; 167mg Cholesterol; 88mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	289	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	63.7%	<b>Vitamin B12 (mcg):</b>	.3mcg
<b>% Calories from Carbohydrates:</b>	33.5%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	2.8%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	21g	<b>Folacin (mcg):</b>	13mcg
<b>Saturated Fat (g):</b>	12g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	6g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	2
<b>Cholesterol (mg):</b>	167mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	25g		
<b>Dietary Fiber (g):</b>	trace		
<b>Protein (g):</b>	2g		
<b>Sodium (mg):</b>	88mg		
<b>Potassium (mg):</b>	33mg		
<b>Calcium (mg):</b>	33mg		
<b>Iron (mg):</b>	trace		
<b>Zinc (mg):</b>	trace		
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	870IU		
<b>Vitamin A (r.e.):</b>	241RE		

**Food Exchanges**

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	4
<b>Other Carbohydrates:</b>	1 1/2

**Nutrition Facts**

Servings per Recipe: 8

**Amount Per Serving**

**Calories** 289                      **Calories from Fat:** 184

**% Daily Values\***

<b>Total Fat</b> 21g	32%
Saturated Fat 12g	61%
<b>Cholesterol</b> 167mg	56%
<b>Sodium</b> 88mg	4%
<b>Total Carbohydrates</b> 25g	8%
Dietary Fiber trace	0%
<b>Protein</b> 2g	
<b>Vitamin A</b>	17%
<b>Vitamin C</b>	0%
<b>Calcium</b>	3%
<b>Iron</b>	2%

\* Percent Daily Values are based on a 2000 calorie diet.