

# Peanut Butter Chocolate Pie

Eric G.

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*1 cup wafer crumbs  
1/4 cup granulated sugar  
1/4 cup butter, melted  
12 ounces cream cheese, softened  
12 ounces peanut butter  
1 cup granulated sugar  
1 cup whipping cream  
1/2 cup granulated sugar  
1/2 cup whipping cream  
1 teaspoon vanilla  
4 ounces semisweet chocolate  
4 tablespoons butter*

Preheat the oven to 350 degrees.

To prepare the crust: In a bowl, combine the crumbs, sugar and butter. Press firmly over the bottom of a nine-inch springform pan

Bake for 10 minutes. Cool completely.

In a bowl, combine the cream cheese, peanut butter and sugar with an electric mixer on high speed. Whip the cream and fold into the peanut butter mixture. Spoon into the springform pan.

For the topping: In a saucepan, combine the sugar, whipping cream and vanilla. Stir. Place the pan over medium-high heat and bring to a boil. Reduce the heat and simmer for 5 minutes (DO NOT STIR). Remove the pan from the heat.

Add the chocolate and butter. Stir with a wooden spoon until the chocolate has melted and the mixture becomes quite shiny, about 5 minutes. Pour the chocolate over the filling.

Refrigerate at least eight hours or overnight.

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Per Serving (excluding unknown items): 7157 Calories; 550g Fat (66.2% calories from fat); 124g Protein; 507g Carbohydrate; 20g Dietary Fiber; 1111mg Cholesterol; 3681mg Sodium. Exchanges: 4 Grain(Starch); 14 Lean Meat; 1 Non-Fat Milk; 102 Fat; 28 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	7157	<b>Vitamin B6 (mg):</b>	1.8mg
<b>% Calories from Fat:</b>	66.2%	<b>Vitamin B12 (mcg):</b>	2.2mcg
<b>% Calories from Carbohydrates:</b>	27.1%	<b>Thiamin B1 (mg):</b>	.5mg
<b>% Calories from Protein:</b>	6.7%	<b>Riboflavin B2 (mg):</b>	1.6mg
<b>Total Fat (g):</b>	550g	<b>Folacin (mcg):</b>	316mcg
<b>Saturated Fat (g):</b>	269g	<b>Niacin (mg):</b>	47mg
<b>Monounsaturated Fat (g):</b>	192g	<b>Caffeine (mg):</b>	70mg
<b>Polyunsaturated Fat (g):</b>	61g	<b>Alcohol (kcal):</b>	13
<b>Cholesterol (mg):</b>	1111mg	<b>% Deficient:</b>	n.n%
<b>Carbohydrate (g):</b>	507g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	20g	<b>Grain (Starch):</b>	4
<b>Protein (g):</b>	124g	<b>Lean Meat:</b>	14
<b>Sodium (mg):</b>	3681mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	3402mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	699mg	<b>Non-Fat Milk:</b>	1
<b>Iron (mg):</b>	14mg	<b>Fat:</b>	102
<b>Zinc (mg):</b>	15mg	<b>Other Carbohydrates:</b>	28
<b>Vitamin C (mg):</b>	2mg		
<b>Vitamin A (i.u.):</b>	13594IU		
<b>Vitamin A (r.e.):</b>	3830RE		

**Nutrition Facts**

<b>Amount Per Serving</b>	
<b>Calories</b> 7157	Calories from Fat: 4737
<b>% Daily Values*</b>	
<b>Total Fat</b> 550g	846%
Saturated Fat 269g	1346%
<b>Cholesterol</b> 1111mg	370%
<b>Sodium</b> 3681mg	153%
<b>Total Carbohydrates</b> 507g	169%
Dietary Fiber 20g	80%
<b>Protein</b> 124g	
<b>Vitamin A</b>	272%
<b>Vitamin C</b>	3%
<b>Calcium</b>	70%
<b>Iron</b>	80%

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