

Creamy Peanut Butter Pie From Lady With the Red Rocker(adapted from Martha.)

Ingredients

- 1 3/4 cups chocolate wafer crumbs (from about 36 cookies)
- 6 tablespoons unsalted butter, melted
- 3 tablespoons packed dark-brown sugar
- Pinch of salt
- 8 ounces cream cheese, room temperature
- 1 cup confectioners' sugar
- 1 teaspoon coarse salt
- 1 1/3 cups smooth peanut butter
- 1 teaspoon pure vanilla extract
- 2 cups heavy cream
- 1 ounce semi-sweet chocolate chips, melted, for decorating

Directions

1. Make the crust: Pre-heat oven to 350 degrees. Combine wafer crumbs, butter, brown sugar, and salt. Press mixture firmly into bottom and up sides of a 9-inch deep-dish pie plate. Bake until set, 8 to 10 minutes. Let cool on a wire rack. *(If you want a softer crust, do not bake the crust.)*
2. Make the filling: Beat cream cheese, confectioners' sugar, and salt with a mixer on medium speed until fluffy. Beat in peanut butter and vanilla.
3. Whisk heavy cream until soft peaks form. Whisk 1/3rd of the whipped cream into the peanut butter mixture, then gently fold in remaining whipped cream. Spoon filling into cooled crust. Freeze, uncovered, at least 4 hours or overnight, covered with plastic wrap. *(I froze mine at first, but then stored it in the frig after the pie was set.)*
4. *Place melted chocolate in a resealable plastic bag. Snip tip from one corner of bag to make a very small opening. Holding bag about 5 inches above pie, drizzle melted chocolate over top. Let stand 10 minutes before slicing. Store leftovers in refrigerator.