

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Chocolate Peanut Butter Pie

For the Crust

1 3/4 C. chocolate wafer cookie crumbs
3 Tbsp. sugar
5 Tbsp. unsalted butter, melted

For the Filling

8 oz. cream cheese, softened
1 C. creamy peanut butter
1 C. sugar
1 1/2 C. well-chilled heavy cream

For the Topping

1/2 C. heavy cream
6 oz. semi-sweet chocolate chips

To make the crust: In a bowl, blend together well the cookie crumbs, the sugar, and the butter. Press the mixture onto the bottom and up the side of a 9-inch pie plate, and bake the crust in the middle of a preheated 350°F oven for 10 minutes. Let the crust cool.

To make the filling: In a large bowl with an electric mixer, beat the cream cheese with the peanut butter until the mixture is smooth, beat in the sugar, and beat the mixture until it is combined well. In a chilled bowl, beat the cream until it holds soft peaks, fold one fourth of it into the peanut butter mixture to lighten the mixture, and fold in the remaining cream gently but thoroughly. Mound the filling in the crust and chill the pie, covered, for at least 4 hours or overnight.

To make the topping: In a small heavy saucepan, bring the cream to a boil and remove the pain from the heat. Stir in the chocolate, stirring until the mixture is smooth, and let the topping cool for 15 to 20 minutes, or until it is cool to the touch. Pour the topping evenly over the pie, and chill the pie for 30 minutes, or until topping is set.

[This recipe is from *Gourmet Magazine*, April 1992, p. 174]

