

Salted Honey No-Bake Peanut Butter Pie

#cooking/recipe

#2019/November

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Ingredients

Chocolate Cookie Crust

2 cups chocolate sandwich cookie crumbs (from about 24 cookies - like Oreos)

4 tablespoons unsalted butter, melted and cooled

pinch salt

Peanut Butter Pie Filling

8 ounces cream cheese, slightly softened

1 cup creamy peanut butter

1 cup heavy cream, divided

1 cup confectioners' sugar

1 teaspoon vanilla bean paste (or extract)

Salted Honey Whipped Cream

1 1/2 cups heavy cream

5 tablespoons honey

1/4 to 1/2 teaspoon salt (or to taste)

In a clean bowl of a stand mixer fitted with the whisk attachment (or in a bowl with a hand mixer), place the cream, honey, and 1/4 teaspoon of salt. Whip on medium-high speed until soft peaks form. Adjust the salt according to taste and mix to combine.

Spoon the whipped cream of top of the peanut butter filling. Chill the pie in the refrigerator for at least 30 minutes before slicing.

Serve with a generous shower of chocolate shavings.

Store leftovers covered in the refrigerator for up to 3 days.

Process

Chocolate Cookie Crust

Place the cookie crumbs, butter, and salt in a mixing bowl. Toss to combine and until the cookies are evenly moistened. Tip the mixture into an 8 or 9-inch pie tin (or tart pan, with a removable bottom) and press evenly into the sides and bottom of the pan.

Use the bottom of a drinking glass or flat measuring cup to make sure the bottom is flat and the sides/corners are packed in tight. Set aside.

Peanut Butter Pie Filling

In the bowl of a stand mixer fitted with the paddle attachment (or in a bowl with a hand mixer), mix together the cream cheese and peanut butter on medium speed until smooth. Add in 2 tablespoons of heavy cream, sugar, and vanilla. Mix until combined.

In a clean bowl, whisk the heavy cream on medium-high speed until medium peaks form. Fold the whipped cream into the peanut butter mixture until combined.

Spoon the peanut butter pie filling into the chocolate cookie crust. Spread the top of the filling with the back of a spoon or offset spatula until smooth. Place the pie in the refrigerator as you prepare the whipped cream.

Salted Honey Whipped Cream

In a clean bowl of a stand mixer fitted with the whisk attachment (or in a bowl with a hand mixer), place the cream, honey, and 1/4 teaspoon of salt. Whip on medium-high speed until soft peaks form. Adjust the salt according to taste and mix to combine.

Spoon the whipped cream of top of the peanut butter filling. Chill the pie in the refrigerator for at least 30 minutes before slicing.

Serve with a generous shower of chocolate shavings.

Store leftovers covered in the refrigerator for up to 3 days.

Nutrition

Servings: 10

Calories:

Fat:

Carbs:

Protein: