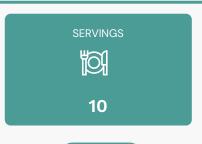


Black-Bottom Peanut Butter Mousse Pie



0.7 cup whipping cream chilled divided





DESSERT

Ingredients

2 tablespoons plus light
2 tablespoons creamy peanut butter old-fashioned style freshly ground (do not use or)
7 graham crackers whole
1 cup peanut butter chips
8 ounces semi chocolate chips
4 tablespoons sugar divided
0.3 cup butter unsalted melted ()
2 teaspoons vanilla extract divided

Equipment		
	bowl	
	oven	
	whisk	
	microwave	
	pie form	
Di	rections	
	Preheat oven to 350°F. Spray 9-inch-diameter glass pie dish with nonstick spray. Blend graham crackers, melted butter, and 2 tablespoons sugar in processor until moist clumps form. Press crumb mixture over bottom and up sides of prepared pie dish.	
	Bake crust until lightly browned, about 15 minutes.	
	Meanwhile, combine chocolate chips, 2/3 cup cream, corn syrup, and 1 teaspoon vanilla in microwave-safe bowl. Microwave on medium heat until chocolate softens, about 3 minutes.	
	Whisk until melted and smooth.	
	Spread chocolate mixture over bottom of crust. Freeze 10 minutes.	
	Microwave peanut butter chips and 3/4 cup cream in large microwave-safe bowl on medium heat at 15-second intervals just until chips soften, stirring often.	
	Whisk in peanut butter and 1 teaspoon vanilla. Cool to barely lukewarm. Beat remaining 1 cup cream and 2 tablespoons sugar in medium bowl until very thick but not yet holding peaks; fold into peanut butter mixture in 3 additions. Spoon mousse over chocolate layer. Chill at least 1 hour and up to 1 day.	
	Nutrition Facts	
	PROTEIN 4.07% FAT 60.31% CARBS 35.62%	
Properties		

Glycemic Index:17.71, Glycemic Load:9.35, Inflammation Score:-4, Nutrition Score:5.6660869532953%

Nutrients (% of daily need)

Calories: 319.84kcal (15.99%), Fat: 21.66g (33.32%), Saturated Fat: 12.04g (75.23%), Carbohydrates: 28.79g (9.6%), Net Carbohydrates: 26.48g (9.63%), Sugar: 19.65g (21.84%), Cholesterol: 31.49mg (10.5%), Sodium: 88.33mg (3.84%), Alcohol: 0.28g (100%), Alcohol %: 0.41% (100%), Caffeine: 19.5mg (6.5%), Protein: 3.29g (6.58%), Manganese: 0.35mg (17.49%), Copper: 0.3mg (15.15%), Magnesium: 52.47mg (13.12%), Iron: 1.91mg (10.63%), Phosphorus: 100.22mg (10.02%), Fiber: 2.3g (9.2%), Vitamin A: 386.4IU (7.73%), Zinc: 0.94mg (6.24%), Potassium: 181.75mg (5.19%), Vitamin B3: 1mg (5.01%), Vitamin E: 0.7mg (4.69%), Vitamin B2: 0.07mg (4.36%), Selenium: 2.63μg (3.76%), Calcium: 35.91mg (3.59%), Vitamin B1: 0.04mg (2.68%), Vitamin K: 2.55μg (2.43%), Vitamin D: 0.34μg (2.26%), Folate: 8.06μg (2.02%), Vitamin B6: 0.04mg (1.88%), Vitamin B5: 0.15mg (1.49%), Vitamin B12: 0.08μg (1.26%)