



Chocolate Peanut Butter Pie

 Gluten Free

READY IN



540 min.

SERVINGS



8

CALORIES



809 kcal

DESSERT

Ingredients

- 2 ounces bittersweet chocolate
- 6 ounces bittersweet chocolate
- 1 cup confectioners' sugar
- 1 tablespoon confectioners' sugar
- 2 tablespoons cornstarch
- 4 ounces cream cheese cut into pieces
- 0.5 cup creamy peanut butter
- 1.3 cups dry-roasted salted

- 2 large eggs
- 0.5 cup granulated sugar
- 1 pinch ground cloves
- 0.3 cup heavy cream
- 1.3 cups heavy cream chilled
- 1.5 cups milk
- 1 pinch salt fine
- 0.3 cup butter unsalted melted
- 1 teaspoon vanilla extract pure

Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- whisk
- microwave
- springform pan
- offset spatula

Directions

- For the crust: Preheat the oven to 350 degrees F. Pulse the peanuts, granulated sugar, and cloves in a food processor until the mixture resembles coarse sand. Pulse in the butter. Press the nut mixture evenly into the bottom of a 10-inch springform pan and bake until set, about 15 minutes. Set aside to cool slightly.
- Melt the chocolate with the cream in a microwave, stirring every 30 seconds, until smooth, and then spread the chocolate over the crust. Freeze the crust while making the filling.
- Whisk the milk, eggs, confectioners' sugar, cornstarch, and salt in a medium saucepan. Cook over medium heat, whisking constantly, until boiling. Continue to cook until the consistency of

mayonnaise, about 2 minutes more.

- Transfer to a bowl.
- Whisk in the cream cheese, peanut butter, and vanilla.
- Spread evenly over the chocolate and refrigerate until cold or overnight.
- For the topping: Melt the chocolate in a microwave, stirring every 30 seconds, until smooth; cool slightly. Whip the cream with the confectioners' sugar until it holds slightly stiff peaks. Stir a large spoonful of the cream into the chocolate and then fold all the chocolate into the cream.
- Remove the pie from the pan.
- Spread the cream topping onto the pie with an offset spatula. Refrigerate for at least 30 minutes before serving.

Nutrition Facts

PROTEIN 8.17% **FAT 64.47%** **CARBS 27.36%**

Properties

Glycemic Index:18.64, Glycemic Load:10.14, Inflammation Score:-8, Nutrition Score:17.827391305695%

Nutrients (% of daily need)

Calories: 809.48kcal (40.47%), Fat: 59.72g (91.88%), Saturated Fat: 27.61g (172.57%), Carbohydrates: 57.03g (19.01%), Net Carbohydrates: 51.94g (18.89%), Sugar: 44.37g (49.3%), Cholesterol: 133.69mg (44.56%), Sodium: 268.81mg (11.69%), Alcohol: 0.17g (100%), Alcohol %: 0.1% (100%), Caffeine: 24.38mg (8.13%), Protein: 17.03g (34.07%), Manganese: 1.17mg (58.39%), Phosphorus: 330.67mg (33.07%), Magnesium: 127.16mg (31.79%), Copper: 0.59mg (29.69%), Vitamin B3: 5.89mg (29.46%), Vitamin A: 1179.44IU (23.59%), Fiber: 5.09g (20.38%), Vitamin B2: 0.31mg (18.19%), Selenium: 12.32µg (17.6%), Vitamin E: 2.49mg (16.59%), Potassium: 578.89mg (16.54%), Iron: 2.9mg (16.1%), Calcium: 156.93mg (15.69%), Zinc: 2.16mg (14.37%), Folate: 51.76µg (12.94%), Vitamin B5: 1.14mg (11.38%), Vitamin B6: 0.21mg (10.64%), Vitamin D: 1.57µg (10.49%), Vitamin B1: 0.15mg (9.79%), Vitamin B12: 0.52µg (8.73%), Vitamin K: 4.5µg (4.29%)