



Peanut Butter Pie with Chocolate Crust

READY IN



355 min.

SERVINGS



10

CALORIES



511 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 cup heavy whipping cream
- 8 ounces cream cheese
- 1 cup roasted peanuts dry chopped
- 1 cup graham cracker crumbs
- 0.5 cup milk
- 0.5 cup peanut butter (smooth or chunky)
- 0.8 cup powdered sugar
- 0.3 cup bittersweet chocolate shaved

- 1 ounce bittersweet chocolate for shaving on top
- 0.3 cup sugar

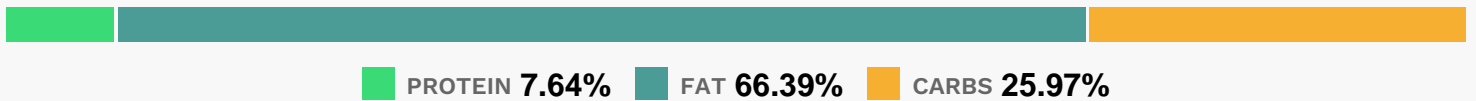
Equipment

- bowl
- oven
- blender
- pie form

Directions

- Combine the peanuts, graham cracker crumbs, sugar and butter in a bowl and pat down into a pie pan.
- Bake in a preheated 350 degree oven for 10 minutes to toast slightly. As soon as it comes out of the oven, sprinkle the crust bottom with the shaved chocolate and set aside. It should melt in, then set up later.
- Peanut Butter Filling: Using mixer with a paddle attachment, cream together the cream cheese, peanut butter, milk and powdered sugar until light and fluffy, about 1 1/2 minutes. Fold the whipped cream into the peanut butter mixture and pour it into the pie shell. Freeze for 4 to 5 hours. Two hours before serving place pie in the refrigerator. Shave chocolate over the top just before serving.

Nutrition Facts



Properties

Glycemic Index:27.31, Glycemic Load:10.05, Inflammation Score:-6, Nutrition Score:10.076521714744%

Nutrients (% of daily need)

Calories: 511.41kcal (25.57%), Fat: 39.06g (60.09%), Saturated Fat: 17.38g (108.62%), Carbohydrates: 34.37g (11.46%), Net Carbohydrates: 31.63g (11.5%), Sugar: 24.26g (26.96%), Cholesterol: 63.9mg (21.3%), Sodium: 291.93mg (12.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.2mg (2.07%), Protein: 10.11g (20.22%), Manganese: 0.6mg (30.05%), Vitamin B3: 4.3mg (21.52%), Phosphorus: 185.65mg (18.57%), Magnesium: 71.43mg (17.86%), Vitamin E: 2.51mg (16.73%), Vitamin A: 819.63IU (16.39%), Vitamin B2: 0.2mg (11.56%), Fiber: 2.74g

(10.97%), Copper: 0.22mg (10.94%), Zinc: 1.32mg (8.83%), Potassium: 296.13mg (8.46%), Vitamin B6: 0.17mg (8.33%), Folate: 32.67µg (8.17%), Calcium: 80.36mg (8.04%), Selenium: 5.58µg (7.97%), Iron: 1.32mg (7.34%), Vitamin B5: 0.61mg (6.09%), Vitamin B1: 0.08mg (5.28%), Vitamin D: 0.51µg (3.43%), Vitamin B12: 0.18µg (2.94%), Vitamin K: 2.23µg (2.12%)