



Southern Peanut Butter Silk Delight

READY IN



30 min.

SERVINGS



8

CALORIES



1048 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 4 oz chocolate baking bar white melted
- 0.3 cup butter melted
- 0.3 cup domino 10x confectioners sugar
- 0.5 cup domino 10x confectioners sugar sifted
- 8 oz philadelphia cream cheese softened
- 1 cup creamy usa-grown peanut butter
- 0.3 cup domino granulated sugar
- 4 oz milk chocolate candy bar
- 1.8 cups keebler club multi-grain crackers crushed

- 1 cup lightly cocktail usa-grown peanuts salted chopped
- 8 servings garnishes: lightly usa-grown peanuts salted
- 1.5 teaspoons vanilla extract divided
- 2 cups whipping cream divided
- 3 tablespoons whipping cream warmed
- 8 servings ganache
- 8 servings ganache

Equipment

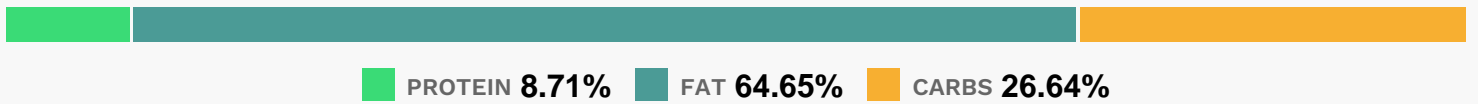
- bowl
- frying pan
- oven
- wire rack
- hand mixer
- ziploc bags

Directions

- Combine crushed crackers, 1/3 cup sugar, and melted butter in a medium bowl. Press mixture on bottom and up sides of an ungreased 9-inch deep-dish pieplate.
- Bake at 350 for 8 minutes or until golden brown.
- Let cool on a wire rack.
- Stir together chocolate candy bar pieces and 3 Tbsp. warm whipping cream until chocolate is melted and smooth.
- Pour into cooled piecrust.
- Beat 2/3 cup whipping cream at medium-high speed with an electric mixer until soft peaks form.
- Beat together cream cheese and confectioners sugar at medium speed with an electric mixer until blended.
- Add peanut butter, 1/3 cup whipping cream, 1 tsp. vanilla, and white chocolate, beating at medium speed until blended. Fold in 2/3 cup whipped cream.

- Spread mixture evenly over milk chocolate layer in pan. Cover and freeze 30 minutes or until slightly firm.
- Spread Ganache evenly over chocolate layer, and sprinkle with chopped nuts.
- Beat remaining 1 cup whipping cream at high speed with an electric mixer until soft peaks form.
- Add 1/4 cup confectioners sugar and remaining 1/2 tsp. vanilla, beating until stiff peaks form.
- Spoon cream mixture into a 1-qt. zip-top plastic bag. (Do not seal.) Snip a tiny hole in 1 corner of bag, and pipe onto edges of pie by gently squeezing bag. Cover and chill at least 1 hour.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:46.49, Glycemic Load:29.76, Inflammation Score:-9, Nutrition Score:25.554782724899%

Nutrients (% of daily need)

Calories: 1048.45kcal (52.42%), Fat: 78.22g (120.34%), Saturated Fat: 36.27g (226.69%), Carbohydrates: 72.54g (24.18%), Net Carbohydrates: 65.25g (23.73%), Sugar: 43.72g (48.57%), Cholesterol: 125.54mg (41.85%), Sodium: 558.3mg (24.27%), Alcohol: 0.26g (100%), Alcohol %: 0.13% (100%), Caffeine: 9.36mg (3.12%), Protein: 23.71g (47.43%), Manganese: 2.16mg (108.17%), Vitamin B3: 9.92mg (49.61%), Phosphorus: 409.94mg (40.99%), Magnesium: 155.65mg (38.91%), Vitamin A: 1580.24IU (31.6%), Selenium: 21.7µg (31%), Vitamin E: 4.45mg (29.69%), Fiber: 7.29g (29.16%), Vitamin B1: 0.41mg (27.24%), Copper: 0.53mg (26.49%), Vitamin B2: 0.44mg (26.05%), Folate: 102.53µg (25.63%), Calcium: 225.21mg (22.52%), Vitamin B6: 0.38mg (18.76%), Zinc: 2.77mg (18.43%), Potassium: 639.2mg (18.26%), Iron: 3.17mg (17.62%), Vitamin B5: 1.47mg (14.72%), Vitamin K: 9.66µg (9.2%), Vitamin D: 1.04µg (6.95%), Vitamin B12: 0.26µg (4.37%)