

Chocolate Chip PEANUT PIE

Pareve | Yield 10-12 servings

Pecan pie is great, but why should the pecans have all the fun? If you're like me and always enjoy peanuts, this is the dessert for you! While first making this dessert, and every time I've made it since, I couldn't help but think, "This recipe is genius." I know it sounds a bit conceited, but when you make this, I know you'll feel the same way.

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| ¾ cup dark corn syrup | 1 Preheat oven to 350°F. |
| ¾ cup creamy peanut butter | 2 In a small bowl, whisk together corn syrup, peanut butter, sugar, eggs, and vanilla until smooth. |
| ¾ cup sugar | 3 Add peanuts and chocolate chips; stir until evenly distributed. |
| 2 eggs | 4 Pour mixture into graham cracker crust. |
| 1 teaspoon vanilla extract | 5 Bake for 45 minutes. Filling may be slightly soft in the center, but it will firm up as it cools. |
| 1 cup roasted salted peanuts, coarsely chopped | 6 Serve at room temperature. Garnish with chopped peanuts, chocolate sauce, and whipped cream, if desired. |
| 1 cup chocolate chips | |
| 1 ready-made graham cracker crust, preferably chocolate | |
| chopped peanuts, chocolate sauce, and whipped cream, optional, for garnish | |

Note You might think this would be even more delicious when served warm, but trust me — it's best served at room temperature, when you'll get the optimal texture and maximum flavor. This dessert is very rich, so don't be tempted to cut big slices.

Plan Ahead This pie freezes well in an airtight container.

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