

Salted Honey No-Bake Peanut Butter Pie



Submitted By: Judy Hackett

Chocolate Cookie Crust

2 cups chocolate sandwich cookie crumbs (from about 24 cookies - like Oreos)
4 tablespoons unsalted butter, melted and cooled
pinch salt

Place the cookie crumbs, butter, and salt in a mixing bowl. Toss to combine and until the cookies are evenly moistened. Tip the mixture into an 8 or 9-inch pie tin (or tart pan, with a removable bottom) and press evenly into the sides and bottom of the pan. Use the bottom of a drinking glass or flat measuring cup to make sure the bottom is flat and the sides/corners are packed in tight. Set aside.

Peanut Butter Pie Filling

8 ounces cream cheese, slightly softened
1 cup creamy peanut butter
1 cup heavy cream, divided
1 cup confectioners' sugar
1 teaspoon vanilla bean paste (or extract)

In the bowl of a stand mixer fitted with the paddle attachment (or in a bowl with a hand mixer), mix together the cream cheese and peanut butter on medium speed until smooth. Add in 2 tablespoons of heavy cream, sugar, and vanilla. Mix until combined.

Salted Honey Whipped Cream

1 1/2 cups heavy cream
5 tablespoons honey
1/4 to 1/2 teaspoon salt (or to taste)

In a clean bowl of a stand mixer fitted with the whisk attachment (or in a bowl with a hand mixer), place the cream, honey, and 1/4 teaspoon of salt. Whip on medium-high speed until soft peaks form. Adjust the salt according to taste and mix to combine.

Spoon the whipped cream on top of the peanut butter filling. Chill the pie in the refrigerator for at least 30 minutes before slicing.

Serve with a generous shower of chocolate shavings.