

PEANUT BUTTER PIE

Serving Size: 10 inch pie

TOOLS

- Food processor
- 10" pie tin
- Thermometer
- Stand mixer

INGREDIENTS FOR PIE CRUST

- ½ cup Corn Flakes
- 2 cups Oreos
- 7½ tbsp. butter, melted
- ¼ cup sugar

METHOD

1. Preheat oven to 325°F.
2. Grind the sugar, Oreos and Corn Flakes in the food processor into fine crumbs. You do not need to remove the filling from the Oreos.
3. Add the melted butter and continue to pulse until combined.
4. Pour the mixture into your pie pan and press into an even layer on the bottom and up the sides.
5. Bake at 325°F for 6 minutes.



INGREDIENTS FOR FILLING

- 4½ tsp. gelatin
- ⅓ cup cold water
- 6 egg yolks
- ½ cup and ⅓ cup sugar
- 1-16 oz. container of smooth natural peanut butter
- 1½ cups whole milk
- 1½ tbsp. honey
- ¼ tsp. salt
- 1½ cups cream
- 6 egg whites

METHOD

1. Bloom the gelatin in the cold water
2. Heat the yolks, ½ cup sugar, peanut butter, milk, honey and salt to 176°F in a pot. Continuously whisk and be careful not to scorch the bottom.
3. Add the gelatin and water mixture and stir to combine.
4. Strain mixture through a fine mesh sieve. Place a sheet of plastic wrap touching the surface and place in the refrigerator for an hour.
5. In the meantime, whip the cream to stiff peaks and set aside.
6. When your peanut butter mixture is cool, use your mixer to whisk the egg whites and gradually add ⅓ cup sugar, a third at a time. Beat well after each addition, and whisk until stiff.
7. Fold the whipped cream into the cooled peanut butter mixture.
8. Fold in egg white mixture. Stir to combine completely.
9. Pour the mixture into the Oreo Crust.
10. Chill in the refrigerator for at least 6 hours and served chilled.

