



## SUNDAY NIGHT® CHOCOLATE PEANUT BUTTER PIE

This decadent peanut butter and chocolate pairing is pure bliss. It can be made ahead and chilled overnight so it's waiting in the fridge for you, whenever you're ready.

### PREP TIME

18 minutes

### COOK TIME

12 minutes

## INGREDIENTS

3 tablespoons cornstarch

1½ cups milk

1 (9.2-ounce) jar Sunday Night® Sweet + Rich Chocolate Premium Dessert Sauce\* plus additional sauce for drizzling (optional)

1 9-inch graham cracker crust

⅓ cup heavy whipping cream

¾ cup creamy peanut butter

4 ounces cream cheese, softened

⅓ cup powdered sugar, sifted

½ teaspoon pure vanilla extract

Chopped dry roasted peanuts (optional)

## DIRECTIONS

For the chocolate filling, place cornstarch in a medium saucepan. Slowly whisk in the milk, whisking constantly to dissolve the cornstarch and prevent lumps. Cook over medium heat, whisking constantly, until mixture begins to boil, about 8 to 10 minutes. Continue cooking at a slow boil, whisking constantly, for another 2 minutes to thicken. Add the contents of a full jar of Sunday Night Chocolate Dessert Sauce. Cook and whisk another 2 minutes or until chocolate is fully incorporated, and the mixture is quite thick.

Remove from heat and pour into graham cracker crust. Place a piece of plastic wrap directly onto the surface of the filling and refrigerate while preparing the peanut butter filling.

For the peanut butter filling, in a mixer bowl beat the heavy cream with an electric mixer\*\* on medium-high until stiff peaks form (tips standing straight up). Spoon the whipped cream into another bowl and set aside. Using the same mixer bowl, beat the peanut butter, cream cheese, powdered sugar, and vanilla with an electric mixer on medium-high speed until thoroughly combined (mixture will be thick). Fold in the whipped cream until smooth.

Remove plastic wrap from the chocolate layer and spread the peanut butter filling evenly over the top. Cover pie and refrigerate for at least 5 hours or overnight. To serve chilled pie, drizzle each piece with additional chocolate sauce and sprinkle with chopped peanuts (if using).

The Ice Bucket 

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