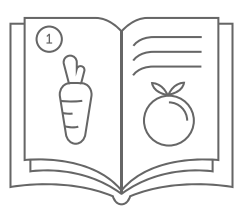


# PEANUT BUTTER PIE

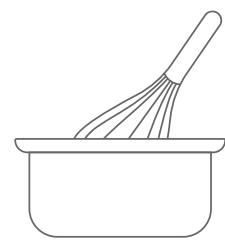


CHEF  
RYAN CAMPBELL'S



## WHAT YOU'LL NEED:

- ✓ 1¼ cups graham cracker crumb mix
- ✓ 1/4 cup unsalted butter, melted
- ✓ 1 egg yolk
- ✓ 1/2 cup mascarpone cheese (or cream cheese)
- ✓ 1 ¼ cup smooth peanut butter
- ✓ 1/4 cup icing sugar, sifted
- ✓ 1/4 cup caramel
- ✓ 2 kg honey roasted peanuts
- ✓ Four 5" diameter (7 oz.) aluminum tart shells
- ✓ 2 piping bags



## WHAT TO DO:

1. Preheat the oven to 325°F.
2. In a bowl, mix together crumbs, melted butter, yolk and 1 tbsp of the peanut butter until fully combined. Hand-pack into foil shells as evenly as possible.
3. Bake pie shells on a baking sheet for 13 minutes. Let cool.
4. In a separate bowl with a firm spatula, spoon or egg beaters, mix mascarpone, peanut butter and icing sugar until fully combined, then divide and transfer into two piping bags.
5. Squeeze and divide one bag of the peanut butter mix into the bottom of the pie crusts. Be sure to come higher up on the sides to leave a well-shaped cavity in the centre.
6. Pour and divide the caramel into the centre cavity of each pie.
7. Cut a small opening in the second bag of peanut butter mix or use a small piping bag tip.
8. Squeeze and divide in a spiral shape on top to close and seal the caramel in.
9. Top with honey roasted peanuts and press down to ensure they stick.
10. Chill for 2 hours in the refrigerator.
11. Gently remove pies from the foil and serve on plates.