

Chocolate Peanut Butter Cup Pie

- 1 large Oreo Graham Cracker pie crust
 - 8 Tablespoons butter
 - 1 ½ cup + 2 Tablespoons of creamy peanut butter
 - 1 cup powdered / confectionery sugar
 - 1 cup chocolate chips
 - ½ cup heavy whipping cream
1. Add butter, 1 ½ cups of peanut butter, 1 cup of powdered sugar to a large mixing bowl. Beat on a low speed until smooth and creamy. Spoon the mixture over the Oreo pie crust to a smooth layer.
 2. Place pie in the freezer for about 30 minutes
 3. Place chocolate chips and remaining 2 Tablespoons of peanut butter in a heat proof bowl. In a saucepan bring the heavy cream to rolling simmer over medium heat. Pour the cream into the bowl and let sit for 5 minutes. Then whisk until completely smooth and pour the chocolate layer on top of the peanut butter layer. Return to fridge for at least 1 hour before eating