

Reese's Peanut Butter Pie

written by The Recipe Exchange | January 30, 2015

Ingredients

1 cup crushed crunchy peanut butter cookies
1 3/4 cup Reese's® peanut butter chips – divided
2 Tbls. granulated sugar
1/3 cup melted butter OR margarine
1 3/4 cup milk
1/2 cup granulated sugar
2 egg yolks
.25 oz. pkt. unflavored gelatin powder
1 tsp. vanilla extract
1 cup chocolate chips
2 egg whites
1 Tbls. powdered sugar

Directions

Chop cookies and 3/4 cup peanut butter chips in a blender. Add 2 Tbls. sugar and butter and process until mixed thoroughly. Press mixture into the bottom and sides of a 9" pie plate; set aside.

Cook milk, 1/2 cup sugar, egg yolks, and gelatin over medium-low heat, stirring constantly, until gelatin is dissolved and mixture lightly coats a spoon. Remove from heat and stir in vanilla.

Measure 1 cup of the hot mixture into a separate bowl; stir in chocolate chips until melted; pour mixture into prepared crust; refrigerate until needed.

Stir remaining peanut butter chips into remaining hot mixture until melted; refrigerate for 15 minutes.

Beat together egg whites and powdered sugar until soft peaks form. Fold egg mixture into chilled peanut butter mixture; spread evenly over chocolate mixture in pie plate.

Refrigerate until ready to serve.

* Top with whipped cream and sprinkle with peanut butter chips.