



DOUBLE CHOCOLATE PEANUT BUTTER PUDDING PIE

Photo of Silvana Nardone © 2010, Stephen Scott Gross



Created for Chex® by Silvana Nardone

Prep Time: 20 Min

Start to Finish: 3 Hrs

8 Servings

3 cups Chocolate Chex® cereal, finely crushed
5 tablespoons melted butter
12 ounces semisweet baking chocolate, chopped, plus more for shavings
1½ tablespoons unsweetened baking cocoa, sifted
2 cups half-and-half
½ cup sugar
1 egg plus 2 egg yolks
6 tablespoons whipping cream, plus 1 cup whipping cream, whipped
½ cup white vanilla baking chips
¼ cup creamy peanut butter

1. In small bowl, stir together cereal and melted butter. Press in bottom and up side of 9-inch pie pan. Refrigerate until set, about 30 minutes. Heat oven to 350°F. Bake crust 15 minutes. Sprinkle with one-third of the chopped chocolate.

2. Meanwhile, in a large heatproof bowl, mix cocoa and remaining chopped chocolate; reserve. In 1-quart heavy saucepan, heat half-and-half over medium-high heat until almost boiling. In medium heatproof bowl, beat sugar, eggs and egg yolks until pale yellow. Slowly beat in half of the hot half-and-half, then pour egg mixture into saucepan. Reduce heat to medium. Heat mixture just to boiling. Cook, beating with whisk, about 1 minute or until thickened. Pour through sieve into reserved cocoa mixture; beat with whisk until smooth. Pour into crust; refrigerate 30 minutes.

3. Wipe out saucepan. Add 6 tablespoons cream. Heat to boiling over medium-high heat. Place vanilla baking chips and peanut butter in medium heatproof bowl. Pour hot cream on top and let stand until the chocolate is melted, about 2 minutes; beat with whisk until smooth. Spread evenly over chilled pie. Refrigerate until firm, about 1½ hours.

4. To serve, top servings of pie with whipped cream and chocolate shavings.

Chex
GLUTEN FREE

Look for gluten free on packaging.
Wheat Chex® and Multi-Bran Chex®
are *not* gluten free.
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