



## Amazing Recipe

### Description

Cream Pie with Peanut Butter and Amish Recipe Flavors

9-inch pie crust, already baked

1/2 cup all-purpose flour 1 cup granulated sugar

half a teaspoon of salt

1/2 cup full-fat milk

Beat three egg yolks.

Peanut butter, creamy half a cup

2-Tbsps unsalted soft butter

a teaspoon of vanilla flavoring

whipped cream, measuring one cup

Pulverized sugar, 2 tablespoons

(Optional) Garnish with chopped peanuts or chocolate shavings

How to Follow

A medium saucepan is ideal for combining the flour, salt, granulated sugar, and spices.

Blend well as you slowly add the milk, stirring constantly.

Bring the mixture to a boil and cook, stirring continuously, over medium heat until it thickens. Stir occasionally and keep cooking for another minute.

Take it off the heat and slowly incorporate a little of the heated mixture into the egg yolks that have been beaten. Put everything back in the pot after that.

Raise heat to low and simmer, stirring occasionally, for another two minutes.

Swiftly take it off the heat and blend in the peanut butter, unsalted butter, and vanilla essence.

After the pie crust has cooled to room temperature, pour the filling into it.

Chill the pie for at least three hours, or until it sets, after it has cooled.

Whip the powdered sugar and heavy cream to soft peaks just before serving. After the pie has cooled, top it with the whipped cream.

Chop some peanuts or shave some chocolate on top if you want.

Changes and Hints

Swap up the regular pie crust with one made from graham crackers or chocolate cookies for a unique

touch. Incorporate melted chocolate into the peanut butter mixture before filling the crust for a layered appearance. To further enhance the peanut butter and banana taste profile, you could choose to add sliced bananas to the crust before pouring in the filling.

Category

- 1. Grandma Recipes

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