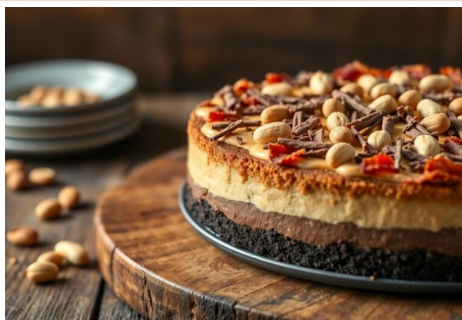


## Chocolate Peanut Butter Pie with Bacon Crust: A Decadent Dessert Revolution

Chocolate Peanut Butter Pie with Bacon Crust



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound of thick-cut bacon
- 1/4 cup granulated sugar
- 1 1/2 cups creamy peanut butter
- 8 ounces cream cheese (softened)
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup whipped topping (or whipped cream)
- 1 cup semi-sweet chocolate chips
- 1/2 cup heavy cream

#### Instructions:

Preheat your oven to 375°F (190°C).

Line a 9-inch pie pan with parchment paper or lightly grease it.

Arrange the bacon slices in a crisscross pattern, overlapping slightly to cover the entire pan, including the sides.

Sprinkle the granulated sugar over the bacon.

Bake for 20-25 minutes, or until the bacon is crispy and golden. Remove from the oven and allow it to cool completely. The crust will firm up as it cools.

In a large mixing bowl, combine the peanut butter, softened cream cheese, powdered sugar, and vanilla extract. Beat until smooth and creamy.

Gently fold in the whipped topping or whipped cream until fully incorporated.

Spread the filling evenly over the cooled bacon

crust.

In a microwave-safe bowl, heat the heavy cream until steaming but not boiling (about 45 seconds).

Add the chocolate chips to the cream and let sit for a minute, then stir until smooth.

Pour the ganache over the peanut butter filling, spreading evenly with a spatula.

Refrigerate the pie for at least 2 hours, or until the ganache is set.

Slice and serve! The crispy bacon crust adds a delightful crunch to each creamy, chocolaty bite.

Tips for the Perfect Pie:

**Use High-Quality Bacon:** The bacon's flavor is key to this recipe, so opt for thick-cut, high-quality bacon for the best results.

**Add a Sprinkle of Sea Salt:** For an extra layer of flavor, sprinkle a pinch of sea salt over the ganache.

**Try Dark Chocolate:** If you prefer a less sweet dessert, substitute semi-sweet chocolate chips with dark chocolate.

Why You'll Love This Recipe:

## DIRECTIONS

1. Prepare the : Bacon Crust:
2. Preheat your oven to 375°F (190°C).
3. Line a 9-inch pie pan with parchment paper or lightly grease it.
4. Arrange the bacon slices in a crisscross pattern, overlapping slightly to cover the entire pan, including the sides.
5. Sprinkle the granulated sugar over the bacon.
6. Bake for 20-25 minutes, or until the bacon is crispy and golden. Remove from the oven and allow it to cool completely. The crust will firm up as it cools.
7. Make the : Peanut Butter Filling:
8. In a large mixing bowl, combine the peanut butter, softened cream cheese, powdered sugar, and vanilla extract. Beat until smooth and creamy.
9. Gently fold in the whipped topping or whipped cream until fully incorporated.
10. Spread the filling evenly over the cooled bacon crust.
11. Prepare the : Chocolate Ganache:
12. In a microwave-safe bowl, heat the heavy cream until steaming but not boiling (about 45 seconds).
13. Add the chocolate chips to the cream and let sit for a minute, then stir until smooth.
14. Pour the ganache over the peanut butter filling, spreading evenly with a spatula.
15. Chill and : Serve:
16. Refrigerate the pie for at least 2 hours, or until the ganache is set.
17. Slice and serve! The crispy bacon crust adds a delightful crunch to each creamy, chocolaty bite.

18. **Tips for the Perfect Pie: Use High-Quality Bacon:** The bacon's flavor is key to this recipe, so opt for thick-cut, high-quality bacon for the best results.
19. **Add a : Sprinkle of Sea Salt:** For an extra layer of flavor, sprinkle a pinch of sea salt over the ganache.
20. **Try : Dark Chocolate:** If you prefer a less sweet dessert, substitute semi-sweet chocolate chips with dark chocolate.
21. **Why You'll Love This Recipe:** This Chocolate Peanut Butter Pie with Bacon Crust isn't just a dessert; it's a conversation starter. Its unexpected combination of flavors will surprise and delight your guests, making it a hit at any gathering. Plus, the recipe is straightforward, so you can create a gourmet-level dessert without spending hours in the kitchen.
22. **Did this unique pie inspire you?** Let me know in the comments if you'll give it a try, and don't forget to share this recipe with friends who love culinary adventures. Follow me for more recipes that push the boundaries of flavor!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chocolate-peanut-butter-pie-with-bacon-crust-a-decadent-dessert-revolution/>