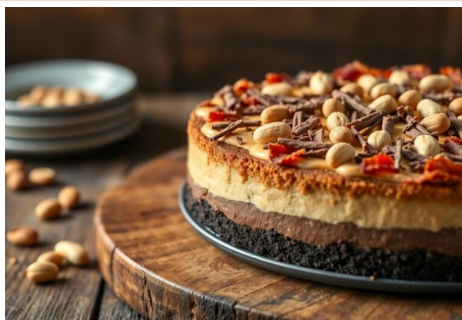


## Decadence Redefined: Chocolate Peanut Butter Pie with Bacon Crust

Looking to surprise your taste buds with a sweet and savory masterpiece? This



**OVEN**  
**350°F**

**TIME**  
**8-10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 lb bacon (about 16 slices), cooked and crumbled

1/4 cup sugar

1/4 cup melted butter

1 cup creamy peanut butter

8 oz cream cheese, softened

1 cup powdered sugar

1 tsp vanilla extract

1 cup heavy cream, whipped

1 cup semi-sweet chocolate chips

1/2 cup heavy cream

Instructions:

Prepare the Bacon Crust: Preheat your oven to 350°F (175°C).

Combine crumbled bacon, sugar, and melted butter in a bowl.

Press the mixture into a 9-inch pie pan, forming an even crust.

Bake for 8-10 minutes, or until the crust is firm and golden. Let it cool completely.

Make the Peanut Butter Filling: Beat peanut butter, cream cheese, powdered sugar, and vanilla extract until smooth.

Gently fold in the whipped cream.

Spread the filling evenly over the cooled bacon crust.

Prepare the Chocolate Ganache: Heat the heavy cream in a saucepan over medium heat until it starts to

simmer.

Pour the hot cream over the chocolate chips in a bowl and let sit for 2 minutes.

Stir until smooth and glossy.

Assemble the Pie: Pour the ganache over the peanut butter layer, spreading it evenly.

Refrigerate the pie for at least 2 hours to set.

Serve and Enjoy: Slice and serve chilled. Garnish with extra bacon crumbles or chocolate shavings, if desired.

Nutritional Information (per serving):

Servings: 8

Calories: 480 kcal

Protein: 10g

Carbohydrates: 28g

Fat: 36g

Fiber: 2g

Sugar: 21g

Tips for Perfect Chocolate Peanut Butter Pie with Bacon Crust:

Balance the Salt: Opt for thick-cut bacon for a robust flavor that holds its own against the sweet layers.

Make Ahead: This pie can be prepared a day in advance-just keep it chilled until serving time.

## DIRECTIONS

1. Prepare the : Bacon Crust: Preheat your oven to 350°F (175°C).
2. Combine crumbled bacon, sugar, and melted butter in a bowl.
3. Press the mixture into a 9-inch pie pan, forming an even crust.
4. Bake for 8-10 minutes, or until the crust is firm and golden. Let it cool completely.
5. Make the : Peanut Butter Filling: Beat peanut butter, cream cheese, powdered sugar, and vanilla extract until smooth.
6. Gently fold in the whipped cream.
7. Spread the filling evenly over the cooled bacon crust.
8. Prepare the : Chocolate Ganache: Heat the heavy cream in a saucepan over medium heat until it starts to simmer.
9. Pour the hot cream over the chocolate chips in a bowl and let sit for 2 minutes.
10. Stir until smooth and glossy.
11. Assemble the : Pie: Pour the ganache over the peanut butter layer, spreading it evenly.
12. Refrigerate the pie for at least 2 hours to set.
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23. Customize : Toppings: Add crushed pretzels, peanuts, or a drizzle of caramel for an extra layer of indulgence.
24. Lighten : Up: For a lower-calorie version, use low-fat cream cheese and sugar substitutes.
25. This : Chocolate Peanut Butter Pie with Bacon Crust is a flavor-packed creation that takes dessert to a whole new level. Perfect for adventurous foodies, it's a recipe you'll come back to again and again. Try it now, and be sure to visit FBRecipes for more unique culinary ideas!

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

Original recipe: <https://chefmaniac.com/decadence-redefined-chocolate-peanut-butter-pie-with-bacon-crust/>