

Sweet, Salty, Perfect: Try This Peanut Butter Pretzel Pie

There are several reasons why this Peanut Butter Pretzel Pie stands out among other desserts:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 cups pretzel crumbs
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup heavy whipping cream
- $\frac{1}{4}$ cup chocolate chips (for drizzling)

DIRECTIONS

- 1.** Prepare the : Crust: In a mixing bowl, combine the pretzel crumbs and melted butter. Mix until the crumbs are evenly coated. Press the mixture firmly into the bottom and up the sides of a 9-inch pie pan. Bake at 350°F (175°C) for 10 minutes, then let it cool completely.
- 2.** Make the : Filling: In another bowl, beat together the peanut butter and powdered sugar until smooth. In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the peanut butter mixture until fully combined.
- 3.** Assemble the : Pie: Pour the peanut butter filling into the cooled pretzel crust, smoothing the top with a spatula. Refrigerate for at least 2 hours to allow it to set.
- 4.** Drizzle with : Chocolate: Melt the chocolate chips in a microwave-safe bowl in 30-second intervals, stirring until smooth. Drizzle the melted chocolate over the chilled pie before serving.

TIPS FOR SUCCESS

Use Fresh Pretzels: For the best flavor, use fresh pretzels to make your crumbs.

Stale pretzels can result in a less flavorful crust.

Experiment with Nut Butters: If you're not a fan of peanut butter, try using almond or cashew butter for a different twist.

Add Toppings: Consider adding crushed peanuts, chocolate shavings, or even a sprinkle of sea salt on top for added texture and flavor.

