



Peanut Butter Pie

Serves 8

A divinely rich peanut and chocolate pudding, which is ideal for a special treat.

Ingredients

Base

1 packet JUVELA Gluten-Free Digestives, crushed into crumbs

75g (3oz) butter or margarine

2 tbsp golden syrup

50g (2oz) caster sugar

284ml carton of whipping cream

Filling

200g (8oz) full fat cream cheese

150g (6oz) coarse peanut butter

Topping

25g (1oz) caster sugar

25g (1oz) butter

50g (2oz) dark chocolate (70% cocoa solids)

Oven temperature 180oC/350oF/gas mark 4

Method

In a pan, melt the butter with the syrup and stir in the biscuit crumbs until evenly coated.

Press into the base of the tin and bake in a pre-heated oven for 10 minutes, then allow to cool.

To make the filling, whisk together the cream cheese, peanut butter and sugar until well blended.

Reserve half the cream for the topping, whip the remainder into soft peaks, then fold into peanut butter mixture. Spoon over the biscuit base.

To make the topping, combine the sugar and reserved cream in a pan. Bring to the boil, stirring continuously to dissolve the sugar, reduce the heat immediately, then simmer (without stirring) for approximately 5 minutes until slightly thickened and pale yellow. Remove from the heat and stir in the butter and chocolate until melted.

Allow to cool slightly. Pour topping over the pie and spread to cover completely.

Chill for approximately 1 hour until firm.

Sprinkle with chocolate curls or grated chocolate to decorate.