

Chocolate and Peanut Butter Layered Dessert

From the Kitchen of [Deep South Dish](#)

For the Crust:

- 2/3 cup dry roasted peanuts, chopped
- 1 cup all-purpose flour
- 1/2 cup (1 stick) unsalted cold butter

Peanut Butter Layer:

- 1 cup creamy peanut butter
- 1 (8 ounce) package cream cheese
- 1 cup powdered sugar

Pudding Layer:

- 1 cup heavy cream
- 1 tablespoon granulated sugar
- 1 small package instant pudding, vanilla flavor
- 1 small package instant pudding, chocolate flavor
- 2-3/4 cup whole milk

Optional Garnishes:

- Coarsely chopped miniature peanut butter cups, chopped peanuts, chocolate for curls or grating, chocolate or peanut butter chips and/or Maraschino cherries

Instructions

1. For the crust, combine peanuts and flour and cut in butter; press out into a 9 x 13 inch baking pan. Bake at 350 degrees F for 20 minutes; set aside and cool completely. Put crust in fridge to chill further. May also prepare with a chocolate cake mix layer, see cook's notes below.
2. For the peanut butter layer, cream the peanut butter, cream cheese and powdered sugar together. Carefully spread on top of the crust layer. Put in fridge to chill.
3. For the pudding layer, whisk puddings together, add milk and whisk for about 2 minutes or until pudding begins to thicken. Carefully spread pudding on top of the peanut butter & cream cheese layer, taking care not to disturb the peanut butter layer. Put in fridge to chill.
4. For the topping, chill mixer bowl and beater in the freezer. Whip heavy cream on medium low speed until it begins to thicken. Add sugar, increase speed to medium high and whip until soft peaks form. Do not overbeat. Carefully spread the whipped cream over the pudding layer taking care not to disturb the pudding layer. Garnish as desired. Refrigerate 4 to 6 hours or overnight before serving.

This produces a very thin bottom crust. If you like your crust a bit more substantial, and especially if your pan is slightly larger, you will probably need to make a 1-1/2 to double bottom crust. A non-dairy topping such as Cool Whip may be substituted here – if so, omit the heavy cream and sugar and simply spread the topping out on top of the pudding layer. For testing purposes, I used regular salted dry roasted peanuts, White Lily flour, Jif creamy peanut butter, Philadelphia cream cheese and Jello brand instant pudding.

Chocolate and Peanut Butter Layered Cake Version: Combine the contents of a (15.25 ounce) dark chocolate cake mix, using one stick of softened butter and a large egg. Press into the bottom of the 13 x 9 inch pan, and bake at 350 for about 15 minutes, letting cool completely. Proceed with layering as above.

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