

PEANUT BUTTER MOUSSE PIE

1 9 - inch graham cracker pie crust

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Filling:

1 cup creamy peanut butter

1 8 - ounce package cream cheese, room temperature

1 cup powdered sugar

1 tablespoon vanilla extract

1 cup chilled whipping cream

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Topping:

1/4 cup whipping cream

2 tablespoons sugar

1/2 tablespoon instant espresso powder (optional)

3 ounces bittersweet (not unsweetened) or semisweet chocolate,
coarsely chopped

1/2 teaspoon vanilla extract

For the filling: using an electric mixer, beat peanut butter and cream cheese in a large bowl to blend. Add powdered sugar and vanilla extract and beat until well blended. Using clean dry beaters, beat the whipping cream in a medium bowl until stiff peaks form; fold into peanut butter mixture in two additions. Spoon filling into prepared crust.

For the topping: combine the cream, sugar, and espresso powder if you are using it in a heavy medium saucepan. Stir over medium heat until the espresso powder and sugar dissolve and the mixture comes to simmer. Remove from heat. Add chocolate and whisk until melted and smooth. Whisk in the vanilla. Cool topping for 5 minutes. Spread topping evenly over filling.

Refrigerate for at least 4 hours. (*Can be prepared up to 2 days ahead.*)

Serve pie chilled.