

Peanut Butter and Jelly Cookie Pie

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Ingredients:

1 stick butter, softened
1/2 cup sugar
1/4 cup brown sugar
1 egg
1/2 tsp vanilla
1 cup flour
1/4 tsp baking soda
1/4 tsp salt
1/2 cup baking cocoa

2 cups heavy cream
1/4 cup powdered sugar

4 oz cream cheese, softened
1/3 cup peanut butter
1/4 cup chocolate wafer cookie crumbs

1/4 cup seedless blackberry jam

Directions:

*Cream the butter, sugars, egg and vanilla. Carefully, on the lowest setting at first, beat in the flour, cocoa, baking soda and salt. Wrap in plastic wrap and refrigerate for one hour.

*Preheat the oven to 350 degrees. Grease a 10 inch pie plate.

*Place the dough in the plate and evenly spread out on the bottom and up the sides of the pie plate. *Bake for approximately 20 minutes or until it's mostly set. Remove from oven and immediately, using a heat proof spatula, press down the center and along the sides to form the cookie into a pie crust.

*Cool on the counter for 20 minutes, then move to refrigerator to cool completely.

*Whip the heavy cream until soft peaks form. Add the powdered sugar and beat until stiff peaks hold. Remove and divide evenly into two separate bowls.

*Beat peanut butter and cream cheese for one minute. Mix in the cookie crumbs then add half of the whipped cream. Beat on the lowest speed for just a few seconds until it's all mixed together. Place into the cooled cookie crust and put into the refrigerator.

*Beat the jam for one minute. Add the rest of the whipped cream and beat just until mixed together. Top the pie and refrigerate.