# Lisa Mercado's Famous Peanut Butter Pie 

Lisa Mercado - "The Living Room"<br>Palm Beach Post

Yield: 2 pies
2 Keebler "Extra Serving" graham
cracker pie crust
FILLING
2 containers (8 ounce ea) cream
cheese, softened
2 sticks butter, softened
1 jar (16.3 ounce) creamy peanut
butter
8 ounces beavy cream
16 ounces powdered sugar
TOPPING
8 ounces heavy cream
2 tablespoons butter
12 ounces good quality chocolate

In a bowl, cream together the cream cheese and butter until smooth. Add in the peanut butter and continue to mix. Slowly add the heavy cream and powdered sugar, alternating until completely smooth and fully incorporated.

Divide the filling evenly between the two crusts.
For the topping: Place the chocolate in a medium bowl.

In a saucepan, bring the cream to a simmer. Remove from the heat and stir in the butter until melted. Pour over the chocolate and allow to sit for 2 minutes. Stir until the chocolate is melted and shiny.

Pour the topping evenly over the two pies.
Refrigerate until firm.

The pies may also be frozen, and are delicious when served that way as well.

Per Serving (excluding unknown items): 6777 Calories; 537g Fat ( $69.8 \%$ calories from fat); 46 g Protein; 476g Carbohydrate; 0 g Dietary Fiber; 1690 mg Cholesterol; 3654 mg Sodium. Exchanges: 5 Lean Meat; 1 1/2 Non-Fat Milk; 104 1/2 Fat; 30 1/2 Other Carbohydrates.

[^0]| Calories (kcal): | 6777 | Vitamin B6 $(\mathbf{m g}):$ | .3 mg |
| :--- | ---: | :--- | ---: |
| \% Calories from Fat: | $69.8 \%$ | Vitamin B12 $(\mathbf{m c g}):$ | 3.1 mcg |
| \% Calories from Carbohydrates: | $27.5 \%$ | Thiamin B1 $(\mathbf{m g}):$ | .2 mg |
| \% Calories from Protein: | $2.7 \%$ | Riboflavin B2 $(\mathbf{m g}):$ | 1.5 mg |


| Total Fat (g): | 537g |
| :---: | :---: |
| Saturated Fat (g): | 335 g |
| Monounsaturated Fat (g): | 154 g |
| Polyunsaturated Fat (g): | 20 g |
| Cholesterol (mg): | 1690 mg |
| Carbohydrate (g): | 476g |
| Dietary Fiber (g): | 0 g |
| Protein (g): | 46 g |
| Sodium (mg): | 3654 mg |
| Potassium (mg): | 971 mg |
| Calcium (mg): | 729 mg |
| Iron (mg): | 6 mg |
| Zinc (mg): | 4 mg |
| Vitamin C (mg): | 3 mg |
| Vitamin A (i.u.): | 21092IU |
| Vitamin A (r.e.): | 5836 1/2RE |
| Nutrition Facts |  |
| Amount Per Serving |  |
| Calories 6777 | Calories from Fat: 4730 |
|  | \% Daily Values* |
| Total Fat $\quad 537 \mathrm{~g}$ | 826\% |
| Saturated Fat 335g | 1676\% |
| Cholesterol 1690mg | 563\% |
| Sodium 3654mg | 152\% |
| Total Carbohydrates 476g | 159\% |
| Dietary Fiber 0 g | 0\% |
| Protein 46g |  |
| Vitamin A | 422\% |
| Vitamin C | 4\% |
| Calcium | 73\% |
| Iron | 35\% |

* Percent Daily Values are based on a 2000 calorie diet.


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