



## Brownie Bottom Peanut Butter Pie

Submitted by  
**Amy Lehrman**

*If you're tired of serving the same old pumpkin or apple pie on Thanksgiving, try this brownie bottom peanut butter pie from the Today Show's Brandi Milloy for a decadent change.*

### Ingredients

4 ounces semi-sweet chocolate, chopped (such as Ghiradelli)  
½ cup unsalted butter  
¾ cup granulated sugar  
2 large eggs  
1 teaspoon real vanilla bean extract or paste  
½ cup flour, sifted  
8 Oreos, chopped  
1 cup salted creamy peanut butter  
1 8-ounce package cream cheese, softened  
1 cup powdered sugar  
8 ounces whipped cream  
8 to 10 Reese's Peanut Butter Cups Miniatures, cut in quarters (Tip: for even pieces, keep miniatures in refrigerator before cutting.)

### Directions

#### For the crust:

1. Preheat oven to 350 degrees.
2. Grease 8- to 9-inch pie pan.
3. In a microwave safe bowl, microwave chocolate and butter in 30-second increments until butter is melted (about 2 minutes). Stir to melt chocolate.
4. Add sugar, eggs and vanilla and mix.
5. Stir in flour until combined.
6. Fold in chopped Oreos.
7. Spread batter into pie pan and bake for 25 minutes or until a toothpick inserted into the center of the pie comes out with fudgy crumbs.
8. Cool completely on a wire rack.

#### For the filling:

1. In a medium size bowl, mix peanut butter and cream cheese until smooth.
2. Add powdered sugar a little at a time and mix.
3. Fold in whipped cream.
4. Pour the filling into the crust and top with peanut butter cups
5. Chill 1 hour before serving.