



THE ingles TABLE

with Gigi Stewart
Peanut Butter Chocolate Chip Pie

Shopping List

- 9-inch gluten-free pie crust, unbaked and thawed if previously frozen
- ½ cup granulated sugar
- ½ cup light brown sugar, firmly packed
- ½ cup creamy peanut butter
- ¼ cup butter, softened at room temperature
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- ½ cup King Arthur GF Multipurpose Flour Blend
- ¼ teaspoon salt
- 1 cup semi-sweet chocolate chips
- Whipped cream or whipped topping, optional
- Chocolate shavings or additional chocolate chips, optional garnish

Cooking Instructions

- 1) Preheat oven to 325F.
 - 2) In a mixing bowl, stir sugars together with peanut butter and softened butter until smooth. The mixture will be thick.
 - 3) Add eggs and stir until fully incorporated.
 - 4) Stir in vanilla, then add flour and salt.
 - 5) Stir until nearly all flour is incorporated, then add chocolate chips and continue to stir until no dry ingredients remain visible.
 - 6) Spoon mixture into pie crust and bake 40-50 minutes, until pie is golden on top and set in center.
 - 7) Check pie after 30 minutes, and if crust is becoming very brown, cover pie loosely with a piece of foil so that crust doesn't over-brown.
 - 8) Remove pie from oven, cool completely to room temperature, then slice and serve with whipped cream or whipped topping.
 - 9) Garnish with chocolate shavings or chocolate chips if desired.
- Pie may also be served chilled.



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