

Snickers Pie

TOTAL COOK TIME: 1 hour 30 minutes

PIE CRUST:

1 9-inch pie crust (store-bought or homemade)

NOUGAT FILLING:

1 C marshmallow fluff

1/2 C creamy peanut butter

1/2 C heavy whipping cream

1/4 C powdered sugar

1 † vanilla extract

CARAMEL LAYER:

1 C granulated sugar

1/4 C water

1/2 C heavy cream

2 T unsalted butter

1/2 † salt

1 C crushed peanuts

CHOCOLATE TRUFFLE TEA GANACHE:

1/2 C heavy cream

1/4 C Chocolate Truffle tea (brewed and

strained)

1 C semisweet chocolate chips

TOPPING:

1/4 C crushed peanuts (optional)

PREPARE THE PIE CRUST: Preheat the oven to 350°F. Roll out the pie crust and fit it into a 9-inch pie pan. Trim any excess dough, leaving about a 1-inch overhang. Crimp the edges as desired. Bake the crust for 10-12 minutes, or until lightly golden. Let it cool completely.

PREPARE THE NOUGAT FILLING: In a large bowl, combine the marshmallow fluff and peanut butter. In a separate bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form. Gently fold the whipped cream into the marshmallow mixture until well combined. Spread the nougat filling evenly into the cooled pie crust.

PREPARE THE CARAMEL LAYER: In a medium saucepan, combine the granulated sugar and water. Cook over medium heat, stirring occasionally, until the sugar dissolves and turns a deep amber color. Remove from heat and carefully whisk in the heavy cream, butter, and salt until smooth. Stir in the crushed peanuts. Let the caramel cool slightly, then pour it over the nougat filling, spreading it evenly.

PREPARE THE CHOCOLATE TRUFFLE TEA GANACHE: In a small saucepan, heat the heavy cream and brewed Chocolate Truffle tea over medium heat until it just begins to simmer. Remove from heat and pour over the semisweet chocolate chips in a heatproof bowl. Let it sit for 2-3 minutes, then stir until smooth and glossy. Let the ganache cool slightly, then pour it over the caramel layer, spreading it evenly.

TOP AND SERVE: Optionally, sprinkle additional crushed peanuts over the ganache. Refrigerate the pie for at least 2 hours to set.