

# Peanut Butter Honeycomb Pie

## Ingredients

### Crust

- 1 box of chocolate wafer cookies
- 6 tablespoons (3/4 stick) butter, melted

### Filling

- 8 large egg yolks
- 12 tablespoons sugar, divided
- 1 1/2 cups whole milk
- 1 vanilla bean, split lengthwise
- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1 cup creamy peanut butter
- 2 tablespoons powdered sugar
- 1/2 teaspoon kosher salt

### Topping

- 2 ounces bittersweet chocolate (do not exceed 61% cacao), chopped
- 2 1/2 tablespoons unsalted butter
- [Honeycomb](#)
- 1/4 cup roasted, salted peanuts

## Preparation

### Crust

Preheat oven to 325°. Finely grind cookies in a food processor. Transfer crumb mixture to a medium bowl. Add butter and stir to blend. Use bottom and sides of a measuring cup to pack crumbs onto bottom and up sides of 9" glass or metal pie or tart pan. Bake until golden brown, about 15 minutes. Let cool.

### Filling

Mix yolks and 6 Tbsp. sugar in the bowl of a stand mixers fitted with a whisk attachment. Beat at high-speed until ribbons form, stopping once to scrape down sides of bowl, about 2 minutes.

Combine milk and remaining 6 Tbsp. sugar in a large saucepan; scrape in seeds from vanilla bean and add bean. Bring to a boil, stirring to dissolve sugar. Remove bean. With mixer running, gradually add hot milk mixture to yolk mixture. Scrape mixture back into pan. Clean bowl. Whisking constantly, bring to a boil over medium heat. Remove pan from heat; whisk vigorously for 1 minute. Return custard to mixing bowl,

beat on high-speed until cool, about 4 minutes. Mix in butter on Tbsp. at a time. Add peanut butter, powdered sugar, and salt; beat to blend. Scrape filling into cooled crust; smooth top. Chill until set, 2-3 hours.

## **Topping**

Stir chocolate and butter in a medium bowl set over a saucepan of simmering water until melted and smooth.

Drizzle some of the chocolate glaze over the peanut butter filling, making a circle in the middle of the pie and leaving a 1"-2" plain border. Pile pieces of honeycomb and salted peanuts on top, then drizzle remaining chocolate glaze over.