

# **PEANUT PIE**

Matrix Code CB505 for [StartOver.xyz](http://StartOver.xyz) (revised 1 July 2012 by Clinton Callahan)

Preheat oven to 180°C.

Makes 16 small or 8 big pieces of pie. Don't let anyone else cut your piece of pie!

## **INGREDIENTS:**

Unbaked 28cm (10 inch) PIE CRUST (see below)

4 large eggs

300ml (1 ¼ cups) Agave Syrup

200grams (1 cup) white sugar

200ml (¾ cups) natural smooth peanut butter (only peanuts and salt – not the American style)

2 packets bio-vanilla sugar

450ml (1 ½ cups) salted roasted skinless peanuts (usually comes in a can)

## **FIRST PREPARE AN UNBAKED 10" PIE CRUST:**

(see separate PIE CRUST recipe)

(use the 28cm size steel pie pan from Kaiser in Germany)

(this pie can also be baked in a cast-iron frying pan of appropriate dimensions)

## **INSTRUCTIONS:**

In a large mixing bowl, beat eggs, corn syrup, sugar, peanut butter and vanilla sugar until smooth and thickened, about 4 minutes.

Stir in peanuts by hand.

Pour this filling into the unbaked PIE CRUST.

Bake pie at 180°C for 15 minutes, and then lower the heat to 160°C and continue baking for 30-35 minutes more, until a knife inserted near the middle comes out clean. Do not overbake. Cool completely before serving.

Can be served with vanilla ice cream or whipped cream.

Clinton likes it plain. He says, "*Pirates eat it that way...*"

Of course, there are all kinds of pirates... What does he know anyway?

