



# Peanut Butter Chess Pie Delight

## The First Bite That Stole My Heart

The first time I tasted peanut butter chess pie, the room went quiet. The creamy filling melted on my tongue, rich and sweet. The crust crumbled just right, like a buttery hug. **Ever wondered how you could turn peanut butter chess pie into something unforgettable?** For me, it's the way the sugar and peanut butter dance together. One bite, and I was hooked for life.

## My Pie Disaster Turned Win

My first try at this pie was a mess. I forgot to preheat the oven, so it baked unevenly. The top cracked, but the inside was still dreamy. **Home cooking teaches us that flaws can taste delicious.** Now I laugh at my rookie mistake. Share your first pie fail in the comments!

## Why This Pie Works

- The peanut butter adds a salty twist to the sweet filling. - Cornstarch gives it a smooth, custardy texture without being heavy. **Which flavor combo surprises you most?** Is it the peanut butter and sugar or the vanilla hint? Try it with whipped cream for extra magic.

## A Slice of History

Chess pie comes from the American South, dating back to the 1800s. It was a simple way to use pantry staples like sugar and butter. \*Did you know some say the name comes from “chest pie,” stored in a chest?\* Peanut butter gave it a modern twist. Would you try a vintage recipe like this?



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### Ingredients:

Ingredient	Amount	Notes
Unsalted butter	4 tablespoons	Melted
Creamy peanut butter	1/2 cup	
Evaporated milk	1 (5-ounce) can (about 2/3 cup)	
Large eggs	2	Room temperature, lightly beaten
Cornstarch	3 tablespoons	
Sugar	1 1/2 cups	
Vanilla extract	1 teaspoon	
Unbaked pie crust	1 (9-inch)	

### How to Make Peanut Butter Chess Pie Delight

#### Step 1

See also [Buttery Brown Sugar Pecan Cookies](#)  
Preheat your oven to 350°F. Grab a large bowl for mixing. Stir melted butter and peanut butter together. It should blend smooth and creamy.

**Step 2** Add evaporated milk and beaten eggs to the bowl. Stir gently to combine. Don't overmix—just until everything looks even.

**Step 3** Mix in cornstarch, sugar, and vanilla. Keep stirring until no lumps remain. The filling should be silky and sweet.

**Step 4** Pour the mix into the unbaked pie crust. Leave a little space at the top. Bake for 45–55 minutes until golden.

(Hard-learned tip: Let the pie cool fully before slicing. It firms up better that way.)

**What's the secret to a non-soggy crust? Share below!**

**Cook Time:** 55 minutes **Total Time:** 1 hour 10 minutes **Yield:** 8 servings **Category:** Dessert, Pie

## Fun Twists on Peanut Butter Chess Pie

**Chocolate Swirl** Drizzle melted chocolate on top before baking. It creates a pretty marbled effect.

**Spiced-Up** Add a pinch of cayenne or cinnamon. It gives a warm, surprising kick.

**Banana Layer** Slice bananas under the filling. They add a fruity, creamy touch.

**Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Pie

Top slices with whipped cream or vanilla ice cream. A sprinkle of sea salt adds balance. Pair it with cold milk or coffee for a classic combo. For grown-ups, try a bourbon-spiked hot chocolate.

**Which would you choose tonight?**



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### Storing and Serving Tips

Keep leftover pie covered in the fridge for up to 4 days. The texture stays creamy. Freezing? Wrap slices tight for 2 months. Thaw overnight before eating. Reheat slices in the microwave for 10 seconds—just enough to take the chill off. \*Fun fact: Chess pie gets its name from “just pie” in Southern slang.\* Batch-cook note: Double the filling and use two crusts. Share one with a neighbor! What’s your go-to dessert to gift?

See also [Air Fryer Donut Recipe for Easy Homemade Treats](#)

### Troubleshooting Your Pie

Cracked top? The oven was too hot. Next time, bake at 325°F for a gentler set. Filling too runny? It needed more time—wait for a firm crust on top. Crust too dark? Shield edges with foil halfway through. Why this matters: A perfect pie means no stress. Ever had a baking fail turn into a happy accident? Tell me below!

### Your Questions, Answered

**Can I make this gluten-free?** Yes! Swap the crust for a gluten-free version. Bake as usual.

**Can I prep this ahead?** Mix filling the night before. Pour into crust and bake the next day.

**What if I don't have evaporated milk?** Use whole milk plus 1 tablespoon melted butter. Close enough!

**Can I halve the recipe?** Sure. Use a 6-inch crust and bake 35-40 minutes.

**Any nut-free swaps?** Try sunflower seed butter. Taste may vary slightly. Why this matters: Everyone deserves pie. Which swap will you try first?

## Let's Bake Together

This pie is a hug on a plate. Whip it up this weekend! Share your creations with **Savory Discovery on Pinterest**. I'd love to see your twists.

Happy cooking! —Elowen Thorn.

**You need to try !**



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# Peanut Butter Chess Pie Delight

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **55 minutes**

Rest time:



Peanut Butter Chess Pie Delight | 20

Total time: **1 minute**

**Servings: 8 servings**

Calories: **kcal**

**Best Season: Summer**

## **Description**

Enjoy the rich and creamy texture of this Peanut Butter Chess Pie

Delight, featuring a perfect blend of peanut butter and sweet chess pie filling.

## Ingredients

- ▢ 4 tablespoons unsalted butter, melted
- ▢ 1/2 cup creamy peanut butter
- ▢ 1 (5-ounce) can evaporated milk (about 2/3 cup)
- ▢ 2 large eggs, room temperature, lightly beaten
- ▢ 3 tablespoons cornstarch
- ▢ 1 1/2 cups sugar
- ▢ 1 teaspoon vanilla extract
- ▢ 1 (9-inch) unbaked pie crust

## Instructions

1. Preheat the oven to 350°F. In a large bowl, stir together the melted butter and peanut butter. Add the evaporated milk and eggs and stir to combine. Add the cornstarch, sugar, and vanilla and stir until combined and smooth.
2. Pour the mixture into the unbaked pie crust being cautious not to over-fill. Bake for 45 to 55 minutes or until a crust has formed completely across the top of the pie. The top will have the appearance of a peanut butter cookie. There might still be a little jiggle to the pie. Allow to cool completely before slicing and serving. This will allow it to set even more. Serve with a dollop of whipped cream, if desired.

## Notes

For added flavor, top with whipped cream or a drizzle of chocolate sauce.

Keywords: Peanut Butter, Chess Pie, Dessert, Pie, Baking

See also Easy Soft and Moist 7Up Cake Recipe