



**Leo's**  
Market & Eatery

*From Chef Matt Chappell*

# NO-BAKE BUCKEYE PIE



Makes 1 pie (serves 8 slices)

\$1.25 per slice

## Ingredients:

1 premade graham cracker pie shell  
1 stick unsalted butter, softened  
1 2/3 cup creamy peanut butter  
1 1/4 cup powdered sugar

1 tsp kosher salt  
.5 tsp vanilla extract  
1 1/2 cup chocolate chips  
3/4 cup half and half

## Directions:

1. In a large bowl, combine butter, peanut butter, powdered sugar, salt and vanilla. Using a hand mixer, whip ingredients until smooth
2. Spoon filling into the pie shell and evenly smooth it. Place in freezer.
3. Place chocolate chips in a small heat-proof bowl. Heat half and half in a small pan over medium heat.
4. Once half and half is simmering, pour over chocolate and let sit for a minute or two.
5. Whisk chocolate and cream until smooth.
6. Remove pie and pour ganache over the top and smooth out.
7. Refrigerate until set (about 1 hour). Cut into 8 pieces to serve.