

# Our State eats

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## Pepsi & Peanuts Pie

Yield: 1 (9-inch) pie.

### For the pie:

- 2 eggs, beaten
- 1/3 cup creamy peanut butter
- 1/2 cup light brown sugar
- 1 heaping tablespoon corn meal
- 2/3 cups Pepsi syrup (see below)
- 3 tablespoons butter, melted but not hot
- 1 teaspoon vanilla extract
- 1 cup salted Lance peanuts
- 1 (9-inch) pie crust (unbaked)

### For the Pepsi syrup:

- 1 cup sugar
- 1 cup Pepsi
- 1/4 teaspoon cream of tartar
- Pinch of salt

Preheat oven to 350°. Prepare Pepsi syrup first, then set aside to cool as you prepare the pie filling.

**For the Pepsi syrup:** Place all syrup ingredients in a small saucepan and bring to a rapid boil over medium-high heat, stirring constantly until sugar is dissolved. Reduce heat to a simmer and cover pot for 3 minutes. Uncover and let mixture reduce down and thicken, stirring often, for about 15-20 minutes. Syrup will start to foam a bit on top when it thickens down.

**For the pie:** Place eggs in a large mixing bowl and beat



well until creamy and smooth. Add peanut butter, light brown sugar, and corn meal. Stir well to combine. Stir in the cooled Pepsi syrup. Add melted and cooled butter, stirring constantly. Add vanilla extract. Fold peanuts into mixture.

Pour filling into an unbaked, flour-and-sugar-dusted pie crust. Place pie on wire rack and bake in the center rack of the oven for 35-45 minutes, or until set. When done, you should be able to gently press down on the center and it will spring back up.

Place pie on wire rack to cool completely before serving.

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