

Pepsi and Lance Peanuts Pie

Steve Gordon – www.tasteofsouthern.com

Photos: Steve Gordon

Ingredients:

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
3 Tablespoons Butter, melted, but not hot
1 teaspoon Vanilla Extract
1 cup Salted Lance Peanuts
1 unbaked 9inch Pie Crust, or frozen pie crust

!Pepsi Syrup:

1 cup sugar
1 cup Pepsi
¼ teaspoon Cream of Tartar
Pinch of Salt

Instructions:

Preheat oven to 350 degrees.

Prepare Pepsi Syrup first, set aside to cool as you prepare the pie filling.

!To Make the Pepsi Syrup:

Place all Pepsi Syrup ingredients in a small saucepan and bring to a boil, stirring constantly.

Reduce heat to a simmer, cover pot with lid for 3 minutes.

Uncover, stir often, let mixture reduce down and thicken.

Syrup will start to foam a bit on top when it thickens down.

To Make Pie Filling:

Place eggs in a large mixing bowl and beat well until creamy and smooth.

Add peanut butter.

Add light brown sugar.

Add corn meal.

Stir well to combine eggs and other ingredients.

Stir in the cooled Pepsi syrup.

Add melted and cooled butter, stirring constantly.

Add vanilla extract.

Fold peanuts into mixture.

Dust pastry shell to prevent the bottom crust from getting soggy.

Pour filling into dusted pie crust, being careful not to overfill.

Place filled pie on a baking sheet, and place on center rack in oven.

Bake at 350 degrees for 40-50 minutes, or until pie is set.

Tap center of pie lightly, it should spring back if done.

Remove pie from oven, place on wire rack and let cool completely before slicing.

Serve and Enjoy!

NOTES:

Prepare the Pepsi Syrup first and let it cool completely before adding to the filling. Adding it hot could cook the eggs and you don't want that to happen. Same for the butter, make sure it's cooled a bit before proceeding.

If using a frozen crust, pour filling into frozen crust (Do not thaw first) then bake.

Dust pastry shell with mixture of one teaspoon sugar and one teaspoon flour, to prevent the bottom crust from getting soggy.