Watchamacallthat Pie

This pie was inspired by both Allison’s Trifecta Pie from *First Prize Pies* and by Keavy’s deep love for the Whatchamacallitcandy bar. When Keavy was a kid, she would take daily tripsto the small local bait shop/candy store, and it was alwaysa toss-up between a Snickers or a Whatchamacallit, thoughthe Whatchamacallit almost always won out in the end. Thecombination of Rice Krispies, caramel, peanut butter, andchocolate creates the best textural experience you can ask for in a dessert. This pie should be eaten on a gloomy day,with a few close friends, a romcom, and a large bottle of wine.

For the Rice Krispie treat crust:

3 tablespoons unsalted butter, plus extra for shaping

3 cups (150 g) mini marshmallows

5 cups (125 g) Rice Krispies cereal

For the caramel:

½ cup (100 g) sugar

1 tablespoon unsalted butter

1⁄3 cup (75 ml) heavy cream

¼ teaspoon kosher salt

For the peanut butter layer:

½ cup (120 ml) heavy cream

1⁄3 cup (75 ml) smooth peanut butter, at room temperature

1⁄3 cup (40 g) confectioners’ sugar

3 ounces (85 g) cream cheese, at room temperature

¾ teaspoon kosher salt

For the topping:

½ cup (85 g) chopped bittersweet chocolate

¼ cup (60 ml) heavy cream

Make the crust: In a medium saucepan, melt the butter over medium heat. Stir in the mini marshmallows and turn down the heat to medium-low, stirring constantly, until the marshmallows are melted. Add the Rice Krispies all at once and stir together until the marshmallow fully coats all the Rice Krispies. Dump this mixture into a 10-inch (25-cm) pie pan. In order to actually form this into a crust, you need your hands to be greasy. Take a tablespoon or two of butter and rub the palms of your hands with it. Then pat and press the Rice Krispie mixture into the pie pan to form an even, ½-inch- (12-mm-) thick pie crust.

Place in the refrigerator.

Make the caramel: In a small saucepan, combine the sugar, butter, and ¼ cup (60 ml) water. Bring them to a boil over medium-high heat. Continue boiling until the sugar caramelizes and turns a hazelnut color. Remove the pan from the heat and carefully whisk in the heavy cream and salt. Immediately pour this mixture into your Rice Krispie crust. Pick up the pie tin and carefully rotate it, helping to spread the caramel around the upper sides of the crust. Immediately put it back into the fridge.

Make the peanut butter layer: In a small bowl, combine the cream, peanut butter, confectioners’ sugar, cream cheese, and salt and mix them together with a spatula or wooden spoon. When the mixture starts to come together, switch to a whisk and whisk the mixture until totally smooth. Pour this into the Rice Krispie crust, smoothing it out into a thin layer, then place it back in the fridge.

Make the topping: Place the chocolate in a heatproof bowl. In a small saucepan, bring the heavy cream to a boil and pour it over the chocolate. Let it sit for 30 seconds, then whisk the mixture together until smooth.

Pour the chocolate mixture over the peanut butter layer and, very carefully with a spatula, spread it out to the sides of the crust, trying not to mix it with the peanut butter.

Place the whole pie back in the fridge and let it chill for at least 30 minutes before serving. The pie will keep, wrapped in plastic, for up to 1 week in the fridge, or in the freezer for up to 2 months.

Makes one 10-inch (25-cm) pie; serves 8 to 10