



Tips

- Be sure to use a commercial peanut butter like Jif or Skippy and not a "natural" peanut butter with the oil on top or homemade peanut butter.
- If you don't have a food processor, crush the crackers in a plastic bag or use a large bowl and a muddler/wooden mallet.
- Watch the butter closely while it's melting, and use low heat. Butter goes from browned and fragrant to burnt in the blink of an eye!
- Don't try to substitute the heavy cream with another dairy or non-dairy substitute. It won't have the stability (or creaminess) this pie needs.
- Make the mousse with a stand or hand mixer. However, if using a stand mixer, don't walk away. It's easy to get distracted and overwhip it!
- Use regular cream cheese—not whipped, low-fat, or the kind in a tub. Otherwise, your mousse/cream cheese layer will be watery and flat.
- Mississippi Mud/Texas Flood Pie is best chilled. Pull it out of the freezer and let it sit at room temperature for just twenty minutes before serving. Any longer, and you may have a real mud flood on your hands!

Storage

Whether leftover or freshly made, **keep the pie in the refrigerator or freezer.** Cover it with plastic wrap or the lid of your pie dish (if it has one.)

Refrigerate for up to 4 days.

Remove the pie from the fridge about 20 minutes before serving. You can also cut leftovers into individual slices before freezing, so you don't have to thaw the whole pie just to enjoy one slice.

Like any classic mud pie, **you can keep this frozen for up to six months.** (For long-term storage, add extra plastic wrap to prevent freezer burn.)