

Peanut Butter Pie

Belinda Paulk

Local 1155 Women's Committee Cookbook, Alabama

1 nine-inch baked pastry shell
1/3 cup peanut butter
3/4 cup confectioner's sugar, unsifted
1 can sweetened condensed milk
4 eggs, separated
1/2 cup water
1 package (4 ounce) vanilla pudding mix (not instant)
1 carton (8 ounce) sour cream, room temp
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar

Preheat the oven to 350 degrees.

In a bowl, mix the peanut butter and confectioner's sugar until crumbly. Sprinkle into the pie shell.

In a saucepan, mix the milk, egg yolks, water and pudding mix. Cook and stir until thickened. Cool. Add the sour cream. Spoon into the pie shell.

In a mixer bowl, beat the egg whites and cream of tartar to soft peaks. Beat in the granulated sugar until stiff. Spread on the pie.

Bake for 15 minutes or until golden.

Cool. Chill.

Refrigerate leftovers.

Per Serving (excluding unknown items): 2918 Calories; 138g Fat (41.6% calories from fat); 78g Protein; 359g Carbohydrate; 5g Dietary Fiber; 1054mg Cholesterol; 1194mg Sodium. Exchanges: 1 Grain(Starch); 6 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 24 Fat; 22 Other Carbohydrates.