

Peanut Butter Pie VI

Gordon Hill

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1 cup creamy peanut butter
8 ounces cream cheese,
softened
1 cup sugar
2 tablespoons butter,
melted
1 cup whipping cream
1 teaspoon vanilla
1 1/4 cups graham cracker
crumbs
1/4 cup sugar
1/4 cup butter, melted

Preheat the oven to 350 degrees.

In a bowl, mix the graham cracker crumbs, sugar and two tablespoons of melted butter. Press into the bottom of a nine-inch pie pan.

Bake for 6 minutes. Cool.

In a bowl, combine the peanut butter, cream cheese, sugar and 1/4 cup of melted butter. Mix well.

In a bowl, beat the whipping cream until soft peaks form. Stir in the vanilla. Fold the whipped cream into the peanut butter mixture. Pour into the crust.

Chill (overnight if possible).

Per Serving (excluding unknown items): 3646 Calories; 247g Fat (59.7% calories from fat); 30g Protein; 344g Carbohydrate; 3g Dietary Fiber; 761mg Cholesterol; 2100mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 48 Fat; 17 Other Carbohydrates.