Peanut Butter Ice Cream Pie

Bette Wolf The Church of St. Michael and St. George - St. Louis, MO - 1980

1 graham cracker or chocolate crumb pie crust 1 quart vanilla ice cream, softened 1/2 to 3/4 cup smooth or chunky peanut butter 1/2 teaspoon vanilla fudge topping chopped salted peanuts (for garnish)

In a bowl, mix the ice cream and peanut butter well. Add the vanilla (use a mixer for easier mixing).

Pour into the pie crust.

Freeze.

Serve frozen with heated fudge topping over each slice.

Garnish with the peanuts.

Per Serving (excluding unknown items): 1068 Calories; 58g Fat (47.6% calories from fat); 18g Protein; 125g Carbohydrate; 0g Dietary Fiber; 232mg Cholesterol; 422mg Sodium. Exchanges: 11 1/2 Fat; 8 1/2 Other Carbohydrates.