# Peanut Butter Ice Cream Pie 

Bette Wolf
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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; 58 g Fat (47.6\% calories from fat); 18 g

Protein; 125 g Carbohydrate; 0 g Dietary Fiber; 232mg Cholesterol; 422mg Sodium. Exchanges: 11 1/2 Fat; 8 1/2 Other Carbohydrates.

