## **Peanut Butter Pie II**

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## Servings: 10

8 ounces cream cheese, softened and cut into chunks
1 1/2 cups powdered sugar
1 cup creamy peanut butter
1 cup chilled whipping cream
1/2 teaspoon vanilla extract
1 ready-made chocolate cookie crumb piecrust

Combine all of the ingredients, except the piecrust, in the bowl of a food processor. Blend until very smooth. (Alternatively, mix using an electric mixer on medium speed).

Fill the crust.

Place the pie in a freezer for at least two hours.

Per Serving (excluding unknown items): 150 Calories; 8g Fat (46.8% calories from fat); 2g Protein; 19g Carbohydrate; 0g Dietary Fiber; 25mg Cholesterol; 67mg Sodium. Exchanges: 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

**Desserts** 

## Dar Samina Mutritional Analysis

Calories (kcal):	150	Vitamin B6 (mg):	trace
% Calories from Fat:	46.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	48.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	4.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	8g	Folacin (mcg):	3mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	. •	Caffeine (mg):	0mg
(0)	2g	Alcohol (kcal):	1
Polyunsaturated Fat (g):	trace	% Dofuso	በ በ%
Cholesterol (mg):	25mg		
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	67mg	Vegetable:	0
Potassium (mg):	27mg	Fruit:	0
Calcium (mg):	18mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2

1

Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	0mg		

 Vitamin A (i.u.):
 324IU

 Vitamin A (r.e.):
 97 1/2RE

## **Nutrition Facts**

Servings per Recipe: 10

Amount Per Serving				
Calories 150	Calories from Fat: 70			
	% Daily Values*			
Total Fat 8g	12%			
Saturated Fat 5g	25%			
Cholesterol 25mg	8%			
Sodium 67mg	3%			
Total Carbohydrates 19g	6%			
Dietary Fiber 0g	0%			
Protein 2g				
Vitamin A	6%			
Vitamin C	0%			
Calcium	2%			
Iron	2%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.