

## Pies

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# Peanut Butter and Jelly Pie

Publix Aprons

**Servings: 8**

**Preparation Time: 20 minutes**

**Refrigeration Time: 2 hours**

**1 pkg (8 oz)) Cream cheese**  
**1 container (12 oz)) frozen whipped topping**  
**1/3 cup grape jelly**  
**1/3 cup sweetened condensed milk**  
**1/2 cup creamy peanut butter**  
**1/2 cup sweetened condensed milk**  
**1 cup confectioner's sugar**  
**1 graham cracker or cookie crumb pie crust**

Let cream cheese and whipped topping stand at room temperature to soften.

Whisk jelly to make it smooth and pourable.

Whisk together 1/3 cup condensed milk and 1 1/2 cups of the whipped topping until smooth; set aside.

Combine cream cheese, peanut butter and remaining 1/2 cup condensed milk in bowl of mixer until smooth. Add sugar and mix until blended.

Fold in remaining 3 cups whipped topping, using a rubber spatula, until well blended. Pour one-half of this mixture into pie crust.

Pour jelly evenly over peanut butter mixture, then pour milk mixture over jelly. Top with remaining half of peanut butter mixture. Refrigerate (or freeze)) 1-2 hours or until pie has set.

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Per Serving (excluding unknown items): 295 Calories; 13g Fat (38.4% calories from fat); 5g Protein; 42g Carbohydrate; trace Dietary Fiber; 43mg Cholesterol; 131mg Sodium. Exchanges: 1/2 Lean Meat; 2 1/2 Fat; 2 1/2 Other Carbohydrates.