
Peanut Butter Silk Pie

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Servings: 8

Preparation Time: 10 minutes

3/4 cup peanut butter

4 ounces cream cheese, softened

1 cup confectioner's sugar

1 carton (8 ounce) frozen whipped topping, thawed

1 nine-inch graham cracker pie crust

salted peanuts, chopped

chocolate sauce (optional)

peanut butter sauce (optional)

In a large bowl, beat the peanut butter, cream cheese and confectioner's sugar until smooth. Fold in the whipped topping.

Pour the mixture into the prepared crust.

Refrigerate for at least two hours before serving.

Sprinkle with peanuts, if desired. Top with additional whipped topping.

If desired, top with chocolate sauce and/or peanut butter sauce.

Dessert

Per Serving (excluding unknown items): 251 Calories; 17g Fat (58.9% calories from fat); 7g Protein; 20g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 155mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 3 Fat; 1 Other Carbohydrates.