

Dessert

Silky Pudding Pie

www.peanutbutter.com

Servings: 8

Start to Finish Time: 15 minutes

2 cups milk

2 packages (3.9 ounce ea) instant chocolate pudding

1/2 cup Skippy creamy peanut butter

1 container (8 ounce) non-dairy whipped topping

1 8-inch prepared graham cracker or chocolate crumb pie crust

In a large bowl with an electric mixer on low speed, beat the milk, pudding and peanut butter until blended, about 30 seconds.

Beat on medium speed for 2 minutes.

Fold in 1/2 of the whipped topping.

Evenly spread the mixture into the crust.

Top with the remaining whipped topping.

Refrigerate for one hour or until set.

Per Serving (excluding unknown items): 37 Calories; 2g Fat (48.6% calories from fat); 2g Protein; 3g Carbohydrate; 0g Dietary Fiber; 8mg Cholesterol; 30mg Sodium. Exchanges: 0 Non-Fat Milk; 1/2 Fat.