

Peanut Butter Pie VII

Spiro's Pizza and Pasta

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

CRUST

1 1/2 cups graham cracker crumbs

1 1/4 cups powdered sugar

3 ounces butter, melted

FILLING

1 cup creamy peanut butter

1 cup cream cheese, softened

1 cup sugar

1 teaspoon vanilla

1 ounce butter, softened

1 cup heavy whipping cream

TOPPING

3 ounces semi-sweet chocolate

1 1/2 ounces vegetable oil

In a saucepan, melt the butter. Add the graham cracker crumbs and powdered sugar. Mix until well combined. Press into the bottom of a nine-inch pie tin.

In the bowl of a mixer, whip together the peanut butter, cream cheese, sugar, vanilla and butter until well combined.

In a separate bowl, beat the whipping cream until thick and soft peaks are formed. Fold the whipped cream into the peanut butter mixture.

Pour the filling into the crust.

In a double boiler, melt the chocolate slowly over low heat. Add the vegetable oil and mix well. Drizzle or spread over the top of the pie.

Chill before serving.

Per Serving (excluding unknown items): 4722 Calories; 316g Fat (59.1% calories from fat); 32g Protein; 460g Carbohydrate; 4g Dietary Fiber; 829mg Cholesterol; 2478mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 62 Fat; 23 1/2 Other Carbohydrates.