

Peanut Butter Pie

Crust:

1 1/2 cups crushed graham crackers (about 10 whole crackers; 5.5 oz.)
3 tbsp. sugar
1/3 cup butter, melted

Filling:

4 oz. cream cheese, softened (light cream cheese is okay)
3/4 cup creamy peanut butter
1/2 cup sugar
1 tsp. vanilla
1 cup heavy cream, whipped (or 2 cups whipped topping)

Optional toppings: more whipped cream, chocolate syrup, chopped peanuts

1. Combine crust ingredients; press into a 9-inch pie plate. Bake at 350° for 9 minutes. Cool.

2. In a mixing bowl, beat cream cheese, peanut butter, sugar, and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Top with more whipped cream around edge and chopped peanuts, if desired. Refrigerate until serving. Drizzle with chocolate sauce at time of serving.

Yield: 8 servings.