

Peanut Butter Pie

This has become a family favorite, especially for my son, Daniel.

CRUST:

1-1/4 cups chocolate cookie crumbs
(20 cookies)
1/4 cup sugar
1/4 cup butter, melted

FILLING:

1 package (8 oz.) cream cheese, softened
1 cup creamy peanut butter
1 cup sugar
1 Tb. butter, softened
1 tsp vanilla
1 cup heavy cream, whipped
OR
2 cups frozen whipped topping

Grated chocolate, chocolate cookie crumbs,
or chopped peanuts, all optional



CRUST: Combine crust ingredients; press into a 9-inch pie plate.
Bake at 375 degrees for 10 to 15 minutes. Cool.

FILLING: In a mixing bowl, beat cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into crust.

Garnish with chocolate, cookie crumbs, or chopped peanuts, if desired. Refrigerate.

Yield: 8 to 10 servings.

NOTE: Chocolate or regular graham crackers can be used instead of chocolate cookie crumbs. Crunchy peanut butter can replace creamy and 1/2 cup chocolate chips can be added to filling. You can buy a 9-inch ready-made chocolate or graham cracker crust.