

## **CREAMY PEANUT DESSERT**

Source: QUICK COOKING July/August 2001 (Judy Hofer, Grande Prairie, Alberta Canada)

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

1 - 1 1/2 C graham cracker crumbs (about 24 squares)  
1/2 C chopped salted peanuts  
1/4 C butter or margarine, melted  
2 TBS peanut butter

### **FILLING:**

1 pkg (8 oz) cream cheese, softened  
1/2 C peanut butter  
1/2 C sugar  
2 tsp vanilla extract  
1 carton (16 oz) frozen whipped topping, thawed  
3-4 TBS chocolate syrup

### **DIRECTIONS:**

In bowl, combine cracker crumbs & peanuts - stir in butter and peanut butter - mix well. Set aside 1/2 C for topping. Press remaining crumb mixture into greased 13x9x2" dish - cover/refrigerate 30 minutes.

Meanwhile, in mixing bowl, beat cream cheese & peanut butter till smooth - beat in sugar & vanilla - fold in whipped topping - spoon over crust. Drizzle with chocolate syrup - sprinkle with reserved crumb mixture. Cover/freeze for up to 3 months. Remove from freezer 15 minutes before serving.

Servings: 15-20