

## **PEANUT BUTTER PIE**

**SOURCE: TASTE OF HOME'S LIGHT & TASTY PREMIERE ISSUE (Elaine Sabacky, Litchfield MN)**

**Cook/Prep Time: less than 1 hour (not counting overnight refrigeration)**

### **INGREDIENTS:**

1 pkg (3 oz) cream cheese, softened  
1/3 C peanut butter  
1 C confectioners' sugar  
1/4 C milk  
1 carton (8 oz) frozen shipped topping, thawed  
1 chocolate crumb crust (9")  
1/4 C chopped peanuts

### **DIRECTIONS:**

In mixing bowl, beat cream cheese till fluffy - mix in peanut butter & sugar - gradually add milk - mix well - fold in whipped topping - spoon into crust - refrigerate overnight - garnish with peanuts.

Servings: 8 slices

[per serving: calories: 410; protein: 6g; carbohydrates: 38g; total fat: 26g; saturated fat: 11g; cholesterol: 13mg; sodium: 292mg; fiber: 1g]