

Dessert

Double Peanut Butter Fudge Pie

Publix Aprons

To freeze overnight, cover and freeze. Thaw at room temperature 40 to 45 minutes before serving.

PEANUT BUTTER CRUST

Butter flavor cooking spray

1/2 cup creamy peanut butter

1/2 cup light corn syrup

2 cups crispy rice cereal

1/2 cup hot fudge topping

PEANUT BUTTER FILLING

1 package (8 oz) cream cheese, softened

1 can (14 oz) sweetened condensed milk

3/4 cup creamy peanut butter

2 tablespoons lemon juice

1 teaspoon vanilla extract

1 1/2 cups frozen whipped topping, thawed

3 tablespoons hot fudge topping

Coat a 9-inch pie plate with cooking spray. Stir together peanut butter and corn syrup. Add cereal; mix until evenly coated. Press onto bottom and sides of pie plate. Spread 1/2 cup of hot fudge topping in bottom of crust. Chill for 30 minutes.

Beat cream cheese in a large bowl until fluffy. Gradually beat in condensed milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped topping. Pour into prepared crust, spreading evenly.

Place three tablespoons of hot fudge topping into corner of resealable plastic bag; knead. Cut small corner off bag. Drizzle over top of pie.

Freeze 4 hours or until firm.

Per Serving (excluding unknown items): 3266 Calories; 130g Fat (35.1% calories from fat); 56g Protein; 484g Carbohydrate; 6g Dietary Fiber; 358mg Cholesterol; 2014mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Fruit; 20 1/2 Fat; 28 Other Carbohydrates.