

Maple Peanut Butter Pie

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Servings: 8

1 1/2 cups (about 12 cookies) cream-filled maple sandwich cookies, crushed
3 tablespoons butter, melted
1/3 cup hot fudge ice cream topping
1 package (8 ounce) cream cheese, softened
1 cup creamy peanut butter
1 teaspoon maple flavoring
1 1/4 cups confectioner's sugar
1 carton (8 ounce) frozen whipped topping, thawed
1 cup heavy whipping cream
2 tablespoons maple syrup
1/4 cup chocolate-covered peanuts, coarsely chopped

Preparation Time: 25 minutes

Refrigerate: 4 hours

In a small bowl, mix the crushed cookies and butter. Press onto the bottom and up the sides of an ungreased nine-inch pie plate. Freeze for 5 minutes.

In a microwave, warm the fudge topping for 5 to 10 seconds or until spreadable. Spread over the bottom and up the sides of the crust.

In a large bowl, beat the cream cheese, peanut butter and flavoring until blended. Gradually beat in the confectioner's sugar. Fold in the whipped topping. Spoon into the crust, spreading evenly.

Refrigerate for four hours or until set.

In a bowl, beat the cream until it begins to thicken. Add the syrup and beat until stiff peaks form.

Serve the pie with the whipped cream and peanuts.

Per Serving (excluding unknown items): 350 Calories; 27g Fat (67.5% calories from fat); 3g Protein; 26g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 143mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1 1/2 Other Carbohydrates.

Desserts

Calories (kcal):	350
% Calories from Fat:	67.5%
% Calories from Carbohydrates:	28.7%
% Calories from Protein:	3.8%
Total Fat (g):	27g
Saturated Fat (g):	17g
Monounsaturated Fat (g):	8g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	85mg
Carbohydrate (g):	26g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	143mg
Potassium (mg):	90mg
Calcium (mg):	53mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	1014IU
Vitamin A (r.e.):	290RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	5mcg
Niacin (mg):	trace
Caffeine (mg):	1mg
Alcohol (kcal):	0
% Refuse:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 350 Calories from Fat: 236

% Daily Values*

Total Fat 27g	41%
Saturated Fat 17g	83%
Cholesterol 85mg	28%
Sodium 143mg	6%
Total Carbohydrates 26g	9%
Dietary Fiber trace	1%
Protein 3g	
Vitamin A	20%
Vitamin C	0%
Calcium	5%
Iron	3%

* Percent Daily Values are based on a 2000 calorie diet.