

Mile-High Peanut Butter Pie

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www.DashRecipes.com

Servings: 10

1 refrigerated pie crust, softened as directed on the box
1 box (15.5 ounce) chocolate chunk Premium Brownie mix
1/4 cup Reese's peanut butter chips
1/3 cup vegetable oil
3 tablespoons water
1 egg
1 package (8 ounce) cream cheese, softened
1/2 cup creamy peanut butter
1 cup powdered sugar
1 container (8 ounce) frozen whipped topping, thawed
2 tablespoons party peanuts, chopped
2 tablespoons semisweet chocolate mini chips

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

Unroll the pie crust. Place in an ungreased nine-inch pie plate as directed on the box. Flute the edge.

In a medium bowl, stir the brownie mix, peanut butter chips, oil, water and egg for fifty strokes with a spoon. Pour the batter into the pie crust.

Bake for 30 to 40 minutes, covering the edge of the crust with strips of foil after 15 to 20 minutes, until the crust is golden brown and the center of the brownie is set. Cool slightly for about 20 minutes.

Refrigerate for one hour or until completely cooled.

In a medium bowl, beat the cream cheese, peanut butter and powdered sugar with an electric mixer on medium speed until smooth. Fold in the whipped topping.

Spread the mixture over the brownie. Sprinkle with peanuts and chocolate chips.

Refrigerate for 30 minutes before serving.

(Store covered in the refrigerator.)

Start to Finish Time: 2 hours 50 minutes

Finalist in the 2010 Pillsbury Bake-Off

Per Serving (excluding unknown items): 295 Calories; 21g Fat (64.8% calories from fat); 3g Protein; 23g Carbohydrate; 0g Dietary Fiber; 51mg Cholesterol; 156mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 4 Fat; 1 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):

295

Vitamin B6 (mg):

trace

% Calories from Fat:	64.8%
% Calories from Carbohydrates:	30.9%
% Calories from Protein:	4.3%
Total Fat (g):	21g
Saturated Fat (g):	8g
Monounsaturated Fat (g):	7g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	51mg
Carbohydrate (g):	23g
Dietary Fiber (g):	0g
Protein (g):	3g
Sodium (mg):	156mg
Potassium (mg):	35mg
Calcium (mg):	21mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	355IU
Vitamin A (r.e.):	107RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	5mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4
Other Carbohydrates:	1

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 295 Calories from Fat: 191

% Daily Values*

Total Fat 21g	33%
Saturated Fat 8g	42%
Cholesterol 51mg	17%
Sodium 156mg	6%
Total Carbohydrates 23g	8%
Dietary Fiber 0g	0%
Protein 3g	
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Vitamin A	7%
Vitamin C	0%
Calcium	2%
Iron	2%

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