

**Dessert**

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# No-Bake Peanut Butter Cheesecake

www.peanutbutter.com

**Servings: 8**

**Preparation Time: 10 minutes**

**Chill: 4 hours**

**1 1/4 cups Skippy Natural Super Chunk peanut butter spread, divided**

**1 package (8 ounce) cream cheese , softened**

**1/3 cup honey**

**1/2 cup milk**

**8 ounces frozen whipped topping, thawed**

**1 9-inch chocolate graham cracker pie crust**

In a large bowl, combine one cup of the peanut butter, cream cheese and honey.

Gradually stir in the milk.

Fold in the whipped topping.

Spoon the mixture into the prepared crust.

Chill four hours or overnight.

Before serving, melt the remaining 1/4 cup of peanut butter in a microwave for 20 seconds or until melted.

Drizzle over the cheesecake.

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Per Serving (excluding unknown items): 52 Calories; 1g Fat (8.2% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 2mg Cholesterol; 8mg Sodium. Exchanges: 0 Non-Fat Milk; 0 Fat; 1 Other Carbohydrates.