
Peanut Butter Ice Cream Pie II

Home Cookin - Junior League of Wichita Falls, TX - 1976

GRAHAM CRACKER CRUST

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup margarine, melted

FILLING

1/2 cup chunky peanut butter

1/2 cup whipping cream, whipped

1 quart vanilla ice cream, softened

In a bowl, mix together the graham cracker crumbs, sugar and margarine. Pat into a nine-inch pie plate. If desired, bake the crust at 375 for 6 to 8 minutes.

Place the softened ice cream into a bowl. Fold the peanut butter and whipped cream gently into the ice cream. Pour into the cooled pie crust. Freeze for several hours before serving.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 3770 Calories; 270g Fat (62.5% calories from fat); 62g Protein; 303g Carbohydrate; 12g Dietary Fiber; 395mg Cholesterol; 2923mg Sodium. Exchanges: 8 Grain(Starch); 3 1/2 Lean Meat; 1/2 Non-Fat Milk; 51 1/2 Fat; 12 Other Carbohydrates.