

## **Pies**

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# **Peanut Butter Cream Pie**

**Servings: 8**

**Preparation Time: 15 minutes**

**Refrigeration Time: 3 hours**

**1/2 cup Creamy peanut butter**

**1/3 cup sugar**

**1 pkg (8 oz) cream cheese, softened**

**1 container (8 oz) frozen whipped topping , thawed**

**1 9-in chocolate crumb crust**

**1 cup hot fudge topping, room temperature**

In large bowl, with electric on medium speed, beat peanut butter, sugar and cream cheese, scraping down sides of bowl occasionally, for two minutes or until smooth. Fold in 1/2 of the whipped topping.

Into pie crust, evenly spoon peanut butter mixture, then evenly spread fudge topping; top with remaining whipped topping. Refrigerate at least three hours before serving. Drizzle, if desired, with additional melted peanut butter.

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Per Serving (excluding unknown items): 270 Calories; 14g Fat (46.6% calories from fat); 4g Protein; 32g Carbohydrate; 1g Dietary Fiber; 32mg Cholesterol; 146mg Sodium. Exchanges: 1/2 Lean Meat; 2 Fat; 2 Other Carbohydrates.