

Peanut Butter-Butterscotch Pie

*Julie Evink - JuliesEatsAndTreats.com
CommunityTable.com - Relish Magazine*

Servings: 8

*1/4 cup butter
1/2 cup smooth peanut butter
3 cups mini marshmallows
4 cups crisp rice cereal
1 box (3.5 ounce) instant butterscotch
pudding and pie filling
1 3/4 cups milk
1/2 cup frozen whipped topping,
thawed
chocolate syrup (for topping)*

Place the butter, peanut butter and marshmallows in a large microwave-safe bowl. Microwave in 30-second intervals, stirring in between, until melted and smooth.

Stir the cereal into the peanut butter mixture until well combined.

Coat a pie plate with cooking spray. When cool enough to handle, press the cereal mixture along the bottom and up the sides of the pie plate to form a crust.

In a large bowl, whisk the pudding mix and milk until the mixture thickens. Fold in the whipped topping. Pour into the crust.

Refrigerate for at least two hours or until the pudding filling is set.

Drizzle with the chocolate syrup before serving.

Per Serving (excluding unknown items): 179 Calories; 16g Fat (75.5% calories from fat); 6g Protein; 6g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 160mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat.