

**Dessert**

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# **Fudgy Peanut Butter Cup Pie**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 10**

**Preparation Time: 15 minutes**

**Freezing Time: 2 hours 10 minutes**

**1 1.75 quart container vanilla ice cream with peanut butter cups swirled with fudge**

**1/3 cup creamy or chunky peanut butter**

**1 6-ounce ready-made chocolate crumb piecrust**

**6 0.6-ounce peanut butter cup candies, halved**

**chocolate-peanut butter shell coating**

**chocolate whipped topping (for garnish), thawed**

Allow the container of ice cream to stand at room temperature for 20 minutes to soften.

Spread the peanut butter over the pie crust.

Freeze for 10 minutes.

Spread the softened ice cream evenly over the peanut butter in the crust.

Arrange the peanut butter cup candy halves, cut side down, around the edges of the crust.

Drizzle the chocolate-peanut butter shell coating evenly over the ice cream.

Freeze for at least two hours.

Cut the frozen pie with a warm knife to serve.

Garnish with chocolate whipped topping, if desired.

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Per Serving (excluding unknown items): 55 Calories; 3g Fat (52.0% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 32mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.