

Georgia's Peanut Butter Pie

Kay Holman

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 12

*2/3 cup dry roasted peanuts, chopped
fine*

1 cup all-purpose flour

1/2 cup butter or margarine, softened

1/3 cup smooth peanut butter

1 cup powdered sugar

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

1 cup non-dairy whipped topping

*1 package (3 ounce) instant chocolate
pudding mix*

*1 package (3 ounce) instant vanilla
pudding mix*

2 3/4 cups milk

Preheat the oven to 350 degrees.

In a large bowl, blend the peanuts, flour and margarine until crumbly. Press into a greased ten-inch pie plate or a 13x9x2-inch baking pan.

Bake for 15 to 20 minutes. Cool.

In a bowl, blend the peanut butter, powdered sugar and cream cheese until smooth. Fold in one cup of whipped topping. Spread the mixture over the cooled crust.

In the large bowl of an electric mixer, mix the puddings together. Add the milk and beat well.

Spread over the cream cheese layer. Top with more whipped topping and garnish with shaved chocolate or chopped peanuts.

Refrigerate until thoroughly chilled (overnight is best).

Per Serving (excluding unknown items): 288 Calories; 20g Fat (61.1% calories from fat); 6g Protein; 22g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 196mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	288	Vitamin B6 (mg):	.1mg
% Calories from Fat:	61.1%	Vitamin B12 (mcg):	.3mcg

% Calories from Carbohydrates:	30.4%
% Calories from Protein:	8.5%
Total Fat (g):	20g
Saturated Fat (g):	11g
Monounsaturated Fat (g):	6g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	50mg
Carbohydrate (g):	22g
Dietary Fiber (g):	1g
Protein (g):	6g
Sodium (mg):	196mg
Potassium (mg):	169mg
Calcium (mg):	89mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	635IU
Vitamin A (r.e.):	176RE

Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	27mcg
Niacin (mg):	2mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refined:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	3 1/2
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 288	Calories from Fat: 176
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% Daily Values*

Total Fat 20g	31%
Saturated Fat 11g	55%
Cholesterol 50mg	17%
Sodium 196mg	8%
Total Carbohydrates 22g	7%
Dietary Fiber 1g	3%
Protein 6g	
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Vitamin A	13%
Vitamin C	1%
Calcium	9%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.