

Joanns Peanut Butter Pie

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 carton (8 ounce) cream
cheese
1/2 cup sugar
1/2 cup peanut butter
1 teaspoon vanilla extract
1 cup whipping cream
melted chocolate (optional)*

In a bowl, beat the cream cheese and sugar.

Add the peanut butter and vanilla extract. Beat in.

In a separate bowl (chilled), whip one cup of whipping cream, then (when peaks are forming), fold into the batter.

Fold the mixture into the graham cracker crust.

Chill for three hours.

If desired, drizzle melted chocolate onto the crust before filling with the batter or sprinkle over the batter.

Per Serving (excluding unknown items): 2795 Calories; 235g Fat (73.2% calories from fat); 55g Protein; 139g Carbohydrate; 8g Dietary Fiber; 581mg Cholesterol; 1378mg Sodium. Exchanges: 1 1/2 Grain(Starch); 6 1/2 Lean Meat; 1/2 Non-Fat Milk; 43 1/2 Fat; 6 1/2 Other Carbohydrates.