

Pies

Peanut Butter Pie - JIF Decadent

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Servings: 8

Preparation Time: 15 minutes

Refrigeration Time: 2 hours

PIE

1 chocolate cookie pie crust

1 cup JIF creamy peanut butter

1/2 cup sugar

8 ounces cream cheese (room temperature)

4 1/2 cups (12 oz) non-dairy whipped topping, divided

1 jar (11.75 oz) Smuckers Hot Fudge topping, divided

DRIZZLE

2 tablespoons Smuckers Hot Fudge topping

2 tablespoons JIF creamy peanut butter

Combine in a medium bowl, peanut butter, cream cheese and sugar. Gently fold in 3 cups whipped topping. Spoon mixture into the pie shell. Using a spatula smooth mixture to edges of pie.

Reserve two tablespoons of hot fudge topping and place remaining hot fudge topping into microwave safe bowl or glass measuring cup. Microwave for one minute. Stir.

Spread hot fudge topping over pie to cover the peanut butter layer. Refrigerate until serving time.

Just before serving, spread the remaining whipped topping (1 1/2 cups) over hot fudge layer, being careful not to mix the two layers. Place the two tablespoons of hot fudge topping in a small plastic bag and knead for a few seconds. Cut a tiny hole in the corner of the bag and drizzle over pie. Do the same with two tablespoons of peanut butter going in the opposite direction of the hot fudge topping.

Per Serving (excluding unknown items): 48 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 12g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1 Other Carbohydrates.