

Peanut Butter Pie

What's Cooking II
North American Institute of Modern Cuisine

Servings: 8

1 graham cracker crumb crust
2 1/2 cups smooth peanut butter
2 1/2 cups cream cheese, softened
2 cups sugar
3 tablespoons butter, melted
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
1 1/2 cups whipped cream
3/4 cup semisweet chocolate, finely chopped
5 tablespoons strong coffee, heated
peanuts

Line a 9-inch springform pie pan with the graham cracker crumb crust. Set aside.

In a food processor, beat the peanut butter, cream cheese, sugar, melted butter, vanilla extract and cinnamon for 2 to 3 minutes or until smooth.

With a spatula, fold in the whipped cream a little at a time. Pour into the crust. Smooth the surface with a spatula. Refrigerate for 3 to 5 hours or until the filling has set.

In a double-boiler, melt the chocolate and coffee, mixing well. Let the chocolate cool for 5 minutes or so. Pour the lukewarm mixture over the cold pie. Refrigerate for 15 to 25 minutes.

Unmold using a small knife warmed in hot water. Run the knife along the sides of the pan. Release the spring.

Garnish with the peanuts and serve.

Variation #1: Decorate the pie with candy-covered chocolate.

Variation #2: Use crunchy peanut butter.

Per Serving (excluding unknown items): 1120 Calories; 84g Fat (64.1% calories from fat); 27g Protein; 79g Carbohydrate; 5g Dietary Fiber; 122mg Cholesterol; 645mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 0 Non-Fat Milk; 15 Fat; 4 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1120	Vitamin B6 (mg):	.4mg
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% Calories from Fat:	64.1%
% Calories from Carbohydrates:	26.7%
% Calories from Protein:	9.2%
Total Fat (g):	84g
Saturated Fat (g):	35g
Monounsaturated Fat (g):	32g
Polyunsaturated Fat (g):	13g
Cholesterol (mg):	122mg
Carbohydrate (g):	79g
Dietary Fiber (g):	5g
Protein (g):	27g
Sodium (mg):	645mg
Potassium (mg):	704mg
Calcium (mg):	112mg
Iron (mg):	3mg
Zinc (mg):	3mg
Vitamin C (mg):	trace
Vitamin A (i.u.):	1530IU
Vitamin A (r.e.):	447RE

Vitamin B12 (mcg):	.4mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.3mg
Folacin (mcg):	71mcg
Niacin (mg):	11mg
Caffeine (mg):	10mg
Alcohol (kcal):	3
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1
Lean Meat:	3
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	15
Other Carbohydrates:	4

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 1120 Calories from Fat: 718

% Daily Values*

Total Fat 84g	129%
Saturated Fat 35g	175%
Cholesterol 122mg	41%
Sodium 645mg	27%
Total Carbohydrates 79g	26%
Dietary Fiber 5g	19%
Protein 27g	
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Vitamin A	31%
Vitamin C	0%
Calcium	11%
Iron	16%

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