



Peanut Butter Pie with Chocolate Crust

SERVES 1 (9 inch) Pie

PREP TIME 15 min

COOK TIME 10 min

Ingredients

1 cup chopped dry roasted unsalted peanuts
1 cup graham cracker crumbs
1/3 cup sugar
1/4 cup butter, melted
1/4 cup semisweet chocolate shavings, plus more for garnish
1 (8-ounce) package cream cheese, softened
1/2 cup plus 2 tablespoons peanut butter
1/2 cup whole milk
3/4 cup powdered sugar
1 cup whipped cream

Directions

Preheat oven to 350°F.

In a medium bowl stir together peanuts, graham cracker crumbs, sugar, and butter. Press mixture into the bottom of a (9-inch) pie dish.

Bake 10 minutes or until lightly toasted. Remove from oven and immediately sprinkle with chocolate shavings; let cool completely.

In the bowl of an electric mixer fitted with the paddle attachment beat together cream cheese, peanut butter, milk, and powdered sugar. Fold in whipped cream and pour mixture into prepared pie crust. Freeze 4 hours or until firm. Refrigerate 2 hours before serving. Serve topped with additional chocolate shavings.