Peanut Butter Cream Pie

Ingredients

- 1 baked pie shell or crumb crust
- 1 cup sugar
- 4 1/2 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 cups milk
- 3 egg yolks, slightly beaten
- 1/2 cup creamy peanut butter
- 1 teaspoon vanilla

Topping

- 1 cup whipping cream
- 2 Tbsp powdered sugar
- 1/2 tsp vanilla

Instructions

1. Prepare and bake pastry crust.
2. To prepare filling, combine sugar, cornstarch and salt in saucepan. Gradually add milk, stirring until mixture is smooth.
3. Bring to boil over medium heat, stirring constantly. Boil for 1 minute and remove from heat.
4. Gradually stir half of hot mixture into egg yolks. Pour back into saucepan with hot mixture.
5. Return to boiling, stirring constantly. Cook 1 minute longer and remove from heat.
6. Stir in peanut butter and vanilla. Pour into pie shell and refrigerate at least 3 hours.
7. To prepare topping: about 1 hour before serving, whip cream with sugar and vanilla until stiff. Spread over filling and refrigerate an additional hour.

PEANUT BUTTER CREAM PIE

1 baked pie shell or crumb crust
1 cup sugar
4½ tablespoons cornstarch
½ teaspoon salt
3 cups milk
3 egg yolks, slightly beaten
½ cup creamy peanut butter
1 teaspoon vanilla

TOPPING
1 cup whipping cream
2 Tbsp powdered sugar
½ tsp vanilla

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