Peanut Butter Pie

Ingredients

- 1 baked 9" pie shell
- 1 cup creamy peanut butter
- 1/2 cup superfine sugar
- 6 Tbsp half & half or milk
- 1 cup whipping cream, whipped until stiff
- Peanuts for garnish

Instructions

1. Cream peanut butter, sugar, and milk together in a large mixing bowl.
2. Whip the cream until stiff.
3. Fold whipped cream into the peanut butter mixture.
4. When mixed well, pour into the baked pie shell.
5. Chill several hours.
6. Garnish with nuts.

> **Note:** May substitute non-dairy whipped topping. Shave bittersweet chocolate over top.

Peanut Butter Pie

1 Baked 9" pie Shell
1 Cup Creamy Peanut Butter
1/2 C superfine Sugar
6 T half & half or Milk
1 C whipping Cream - whipped till stiff
Peanuts for garnish

Cream peanut butter, sugar & milk in large mixing bowl. Whip Cream & fold into peanut Butter Mixture, when mixed well pour into pie Shell. Chill several hr. Garnish with nuts.
Note - May substitute non-dairy whipped topping
Shave Butterweed Choc. over top

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