



Peanut Butter Pie

SERVINGS 8**PREP TIME** 30 min**COOK TIME** 10 min

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Combine 1 ¼ cup cookie crumbs, ¼ cup sugar, and ¼ cup butter; press into a 9-inch pie plate. Bake in preheated oven for 10 minutes. Cool on wire rack.
3. In a mixing bowl, beat cream cheese, peanut butter, 1 cup sugar, 1 tablespoon butter, and vanilla until smooth. Whip the cream, and fold into the peanut butter mixture.
4. Gently spoon filling into crust. Garnish pie with chocolate or cookie crumbs if desired. Refrigerate for several hours before serving.

INGREDIENTS

- 1 ¼ cups chocolate cookie crumbs
- ¼ cup white sugar
- ¼ cup butter
- 1 package cream cheese, softened
- 1 cup creamy peanut butter
- 1 cup white sugar
- 1 tablespoon unsalted butter, softened
- 1 teaspoon vanilla extract
- 1 cup heavy whipping cream

For a pinch of

Seabra's
flavor...

Garnish pie with grated chocolate or chocolate cookie crumbs.