

Peanut Butter Pie

Crust

- 1 cup graham cracker crumbs
- $\frac{1}{3}$ cup softened butter or margarine
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup chopped peanuts

Filling

- 1 package (10 ounces) peanut butter chips
- $\frac{1}{3}$ cup creamy peanut butter
- 2 tablespoons milk
- 2 tablespoons butter
- 2 packages (8 ounces each) frozen whipped topping, thawed and divided
- 1 cup hot fudge sauce
- 2 ounces melted chocolate
- 2 tablespoons chopped peanuts

Preheat oven to 350°F. Combine graham cracker crumbs, butter, sugar and peanuts in mixing bowl. Press firmly in bottom and up sides of 9-inch Pie Plate. Bake 8-10 minutes. Cool.

Combine first 4 filling ingredients in microwave safe bowl. Microwave on HIGH 45 seconds; stir. Microwave additional 30 seconds or until mixture is melted and smooth when stirred. Cool slightly. Gradually add 1 8-ounce package of whipped topping to peanut butter mixture. Spread hot fudge sauce over cooled graham cracker crust. Layer peanut butter mixture over fudge sauce. Garnish with remaining whipped topping. Drizzle chocolate over top and sprinkle chopped peanuts on top.

Yield: 8-10 servings

LIMITED ONE YEAR WARRANTY

This Pie Plate is warranted for one full year from the original date of purchase against all defects in material or workmanship.

In the event of damage or breakage, the stone will be replaced provided that the stone is returned to us within the warranty period. The original Sales Receipt and a pie-shaped piece of the stone should be returned to the address listed below. Please return the entire stone if a refund is being requested.

The Pampered Chef, Ltd. • 350 South Rohlwing Rd.
Addison, IL 60101-3079
Attn: Customer Service