



## 2<sup>nd</sup> Annual Pie Baking Contest

# Chocolate Peanut Butter Pie

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*First Place Adult Other Category*

*Submitted by Mary Parker*

### **Ingredients:**

- 1 cup dry roasted peanuts
- 1 cup graham cracker crumbs
- 1/3 cup sugar
- ¼ cup melted butter
- ¼ cup shaved semi-sweet chocolate
- 8 ounces cream cheese
- ½ cup + 2 tablespoons chunky peanut butter
- ½ cup milk
- ¾ cup powdered sugar
- 1 cup whipped cream
- 1 ounce chocolate for shaving on top



### **Directions:**

Combine peanuts, graham cracker crumbs, sugar and butter in a bowl, pat down in pie pan and on sides to form crust. Bake at 350° for 10 minutes. Sprinkle crust with ¼ cup shaved chocolate. Using mixer, cream the cream cheese, peanut butter, milk, and sugar until fluffy, fold in the whipped cream into peanut butter mixture and pour over crust. Freeze 4-5 hours, place in refrigerator 2 hrs before serving.