

Peanut Butter Pie

1 (9 inch) deep graham cracker pie shell
1 cup smooth peanut butter 1 cup sugar
1 cup cream cheese
2 T melted butter

1t vanilla extract
1 cup heavy whipping cream
1/2 cup semisweet chocolate chips
1 T water
Cool Whip

Melt chocolate chips and water in a microwave. Immediately spread on the bottom of a graham cracker crust.

In a large mixing bowl, combine peanut butter* sugar, cream cheese, melted butter, and vanilla and mix thoroughly until smooth and creamy. Set aside.

Use a mixer to beat whipping cream until soft peaks form. Gradually mix peanut butter mixture into whipped cream, then spoon into pie shell. Refrigerate for 6 hours. Top with Cool Whip.

Note: I would go to the trouble to make the graham cracker pie crust instead of buying a store prepared one. It isn't that much extra effort if you start with the boxed graham cracker crumbs and it sure tastes a lot better.