



peanut butter pie;

1. (pee-nuht buh-tur pai) *noun*.
Chocolate crust filled with a silky peanut butter filling.
2. Produces 8 Servings.
3. Preparation 25 mins.
4. Oven temperature set to --.

Ingredients;

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|-------------------------------|----------------------|
| 36 oreos (14.3oz package) | 1 c. butter, divided |
| 1½ c. + 2 Tbsp. peanut butter | 1 c. powdered sugar |
| 1 c. chocolate chips | ½ c. whipping cream |
| 1 c. crunch pieces (optional) | |

Instructions;

1. Finely crush oreos with a food processor, blender, or ziplock bag.
2. Melt 8 Tbsp. butter. Mix into the crushed cookie mixture until well combined.
3. Press the cookie mixture into the bottom and up the sides of a pie pan (or casserole dish). Refridgerate.
4. Melt or soften remaining butter. In a large bowl, combine butter with 1 c. powdered sugar, and 1½ c. peanut butter.
5. Pour peanut butter mixture over the crust and smooth.
6. In a small bowl, combine chocolate chips, whipping cream, and 2 Tbsp. of peanut butter. Microwave in 15sec increments, until beginning to melt. Mix together and pour over peanut butter mixture. Decorate with crunch pieces or chocolate chips as desired.
7. Refrigerate for at least 1 hour before serving.