



## Peanut Butter Pie

Pre-made Oreo Crust

Filling:

- 1 cup powdered sugar
- 8 ounces cream cheese, softened to room temperature
- 1 cup creamy peanut butter
- 2 tablespoons melted butter
- 1 tablespoon vanilla extract
- 8 ounces whipped cream

Topping:

- 4 ounces semisweet chocolate (chocolate chips work great)
- 3 tablespoons butter
- 3 tablespoons vegetable oil

Filling: Cream together the sugar and cream cheese until they are blended. Add the peanut butter, melted butter, and vanilla, and mix evenly. Fold in the whipped cream until evenly blended. Spread the filling into the oreo crust. Smooth it out flat. Chill pie in the refrigerator for about 30 minutes.

Topping: Place all three ingredients in a microwave-safe bowl or measuring cup. Microwave in increments of 15-30 seconds, stirring in between, until melted and smooth. Allow to cool for a few minutes. Pour over the pie filling, covering all of the peanut butter filling. Chill for at least a few hours, allowing the chocolate to set. Cut with a warm knife.