

# PEANUT BUTTER PIE

Yield: 20 servings (2 Pies)



**TOTAL TIME:** 15 minutes prep (8 hours chill)

## INGREDIENTS

- 1 cup powdered sugar
- 1 cup reduced-fat creamy peanut butter
- 1 block (8 oz) Neufchatel (1/3 less fat cream cheese)
- 1 can (14 oz) fat-free sweetened condensed milk
- 12 oz fat-free whipped topping (thawed)
- 2 (6 oz) reduced-fat graham cracker crusts
- 7 Tbsp. light chocolate syrup

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## PREPARATION

1. Combine powdered sugar, peanut butter, and cream cheese in a large bowl; beat with a mixer at medium speed until smooth. Add milk; beat until combined.
2. Fold in whipped topping.
3. Divide mixture evenly between crusts.
4. Chill 8 hours or until set (pies will be a soft, fluffy texture).
5. Cut into 10 wedges; drizzle with chocolate syrup.

## NUTRITION

**Per serving:** Calories: 302; Fat: 10 g (3.8 g Saturated fat); Cholesterol: 11 mg; Carbohydrates: 45.8 g; Protein: 6.9 g; Fiber: 1 g; Sodium: 252 mg

## APPROXIMATE PRICE: \$9.85 (\$.49 PER SERVING)

Price estimated comes from [www.wegmans.com](http://www.wegmans.com) and does not include common on-hand ingredients such as salt and pepper. Prices may be varied due to regional area and seasonal produce.

**Link:** [www.myrecipes.com/recipe/peanut-butter-pie-10000001654712/](http://www.myrecipes.com/recipe/peanut-butter-pie-10000001654712/)  
Recipe courtesy of Mary Frances Noveh