



Noreen's Kitchen

Peanut Butter Cream Pie

Ingredients

2 cups heavy cream, whipped to stiff peaks	1 teaspoon vanilla extract
1 brick (8 ounces) cream cheese, softened	2 tablespoons chocolate chips
1 cup smooth peanut butter	2 tablespoons peanut butter chips
1 can (14 ounces) sweetened condensed milk	1 XL graham cracker pie shell
1 cup powdered sugar	

Step by Step Instructions

Whip heavy cream in a large bowl until it forms stiff peaks. Place in refrigerator until ready to use.

Using a mixer, combine cream cheese and peanut butter until smooth and creamy.

Add in the condensed milk and blend until well combined.

Add 1 teaspoon of vanilla extract and the powdered sugar. Beat until well blended.

Fold in whipped cream until mixture is all one color and you see no streaks.

Pour mixture into prepared pie shell.

Sprinkle with chocolate and peanut butter chips.

Refrigerate at least 4 hours before serving. Overnight is optimal.

This pie is extremely rich and a small slice goes a long way.

Enjoy!