

## **Peanut-Butter Silk Pie**

Total Prep time: 10 min

Easy, Microwave Used

### Filling:

- 1 package 8oz. cream cheese, softened
- 1 cup sugar
- 1 cup creamy peanut butter
- 1 tablespoon melted butter or margarine
- 1 teaspoon vanilla extract
- 1 cup heavy cream, beaten until stiff

1 - 9" prepared chocolate cookie-crumb crust

### Topping:

- 1 cup semisweet chocolate chips
- 3 tablespoons brewed coffee
- chopped peanuts for garnish

1. Make filling: Beat cream cheese, sugar, peanut butter, butter, vanilla in large mixer bowl, until creamy. Gently fold in remaining cream until blended then fold in remaining cream until blended. Spread filling in crust; smooth top.

2. Make topping: Combine chocolate chips and coffee in microwave proof bowl. Cover with plastic wrap. Microwave on High 1.5 to 2 minutes; stir until smooth. Cool chocolate slightly, and then pour over top of filling. Refrigerate pie 1 hour until chocolate is firm, then cover loosely and refrigerate overnight. Sprinkle with chopped peanuts, if desired. Makes 8 servings.

Per serving: 715 calories, 50 g total fat, 21 saturated fat, 76 mg cholesterol, 362 mg sodium, 60 g carbohydrates, 14 g protein, 60 mg calcium, 2 g fiber.