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Peanut Butter Pie 2000

The first thing I ever cooked was this pie. It's found many lovers over the many years I have made it. I only have one word it is the BEST now that I have made it Y2K compliant.

Submitted by **Martin** |

Servings: 8

Yield: 1 pie

Ingredients

- 1 (9 inch) prepared graham cracker crust
- 4 ounces cream cheese, softened
- 1 cup confectioners' sugar
- ½ cup creamy peanut butter
- ½ cup milk
- 1 (8 ounce) container frozen whipped topping, thawed
- ¼ cup chopped walnuts (Optional)

Directions

Step 1

In a large mixing bowl, whip cream cheese until soft and fluffy. Beat in sugar and peanut butter. Slowly pour in milk, beating mixture until smooth.

Step 2

Fold whipped topping into mixture. Stir in nuts if desired. Pour mixture into graham cracker crust and freeze until firm. Store any leftovers in freezer.

Nutrition Facts

Per serving: 471 calories; total fat 30g; saturated fat 13g; cholesterol 17mg; sodium 300mg; total carbohydrate 46g; dietary fiber 2g; total sugars 35g; protein 8g; vitamin c 0mg; calcium 48mg; iron 1mg; potassium 192mg