

Creamy Peanut Butter Pie

Amount	Measure	Ingredient - Preparation Method
		Plain Pie Pastry - prebaked
1/3	cup	creamy peanut butter
3/4	cup	powdered sugar
		filling
1/2	cup	sugar
1/3	cup	all-purpose flour
1/8	teaspoon	salt
2	cups	whole milk
2		egg yolk - slightly beaten
2	teaspoons	unsalted butter
1	teaspoon	vanilla extract
		whipped topping

Combine peanut butter and confectioners sugar and mix with a fork until crumbly. Reserve 2 tablespoons and sprinkle the rest in the crust.

To make the filling, put the sugar, flour, and salt in a saucepan and stir to combine. Add the milk and yolks, then place over medium heat. Cook and stir for about 10 minutes, until bubbly and thickened. Remove from the heat and stir in the butter and vanilla.

Pour the filling into the crust, then chill in the refrigerator for 1 hour, until set.

Spread whipped topping over the pie and sprinkle with reserved peanut butter mixture. Serve chilled.

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Plain Pie Pastry

Amount	Measure	Ingredient - Preparation Method
2	cups	all-purpose flour
1	teaspoon	salt
2/3	cup	vegetable shortening
7	tablespoons	cold whole milk

Sift the flour and salt into a bowl. Cut in the shortening with a pastry blender until it is the size of small peas. Sprinkle 1 tablespoon of the milk over part of the flour mixture. Gently toss with a fork and push to the side. Sprinkle another over another dry part, toss and push to the side. Repeat until all the flour mixture is moistened.

Press the dough together to form 2 balls, then flatten into disks. Roll out the crusts right away, or wrap the dough tightly, smoothing out wrinkles or air pockets and refrigerate for up to 2 weeks. On a lightly floured surface, roll out to a thickness of 1/8". Use a light touch and handle the dough as little as possible.

To prebake, preheat oven to 400. Press one rolled out crust into a 9 or 10 inch pie plate. Line with parchment paper and weigh down with beans or pie weights. Bake for 10 minutes. Take out of oven and carefully remove the weights. Place back in oven. Remove after 10 to 20 minutes, when it starts to turn golden to parbake. To fully bake continue for another 10-15 minutes until golden brown.

Yield: "2 9" crusts"