

Peanut Butter Pie

Amount	Measure	Ingredient - Preparation Method
1 1/4	cups	chocolate wafer cookie crumbs - 22 cookies
1/4	cup	sugar
1/4	cup	butter - melted
8	ounces	cream cheese - softened
1	cup	sugar
1	cup	creamy peanut butter
1	tablespoon	butter - softened
1	teaspoon	vanilla extract
1	cup	heavy cream - whipped
		grated dark chocolate

Stir together first 3 ingredients; reserve 1/4 cup crumb mixture. Press remaining crumb mixture in bottom and up sides of a 9 inch pieplate. Bake at 375 for 10 minutes. Cool on wire rack.

Beat cream cheese and next 4 ingredients at medium speed with an electric mixer until smooth. Gently fold in whipped cream. Gently spoon mixture into prepared crust. Sprinkle with reserved crumb mixture. Cover and chill at least 3 hours. Garnish, if desired.

Yield: "1 9 in pie"