

Peanut Butter Pie

For the Pie

- One 9" Premade or handmade graham cracker or chocolate cookie crust
- 1 Cup Heavy Cream, Whipped
- 8 Ounces Cream Cheese, room temperature
- 1 Cup Creamy Peanut Butter
- 1 Cup Powdered Sugar
- 1 tsp Vanilla Extract

For Whipped Topping

- 1 Cup Heavy Cream
- 1/2 Cup Powdered Sugar
- 1 tsp Vanilla Extract



Prepare the Pie:

- Whisk 1 cup Heavy Cream until soft peaks form
- Cream together cream cheese and peanut butter
- Mix powdered sugar and vanilla into peanut butter mixture
- Fold whipped cream into peanut butter mixture
- Fill crust with pie filling
- Chill 2 - 3 hours (the waiting is the hardest part)



Topping:

- Combine topping ingredients
- Whisk topping until soft peaks form
- Dollop topping on slices of prepared pie



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