

From the kitchen of
MIZZOU

P9 Peanut Butter Pie

An original Plaza 900 recipe.

Ingredients

- 6 Tablespoons unsalted butter, softened
- 1 cup crunchy peanut butter
- 1 cup powdered sugar
- 1 each prepared chocolate cookie pie crust
- 2 cups whipped topping
- 1/4 cup chocolate syrup
- 1/4 cup caramel topping

Directions

In a small bowl, beat together the butter and peanut butter until creamy. Add in the powdered sugar and mix on low until thoroughly combined. Spread this mixture into the bottom of the pie crust.

Spread the whipped topping over the peanut butter mixture. Drizzle the chocolate and caramel over the top in crisscrossing lines. Refrigerate for 2 hours before cutting and serving.

