

Peanut Butter Pie

Tools and Utensils: Liquid measuring cup Dry measuring cups Measuring spoons Chef knife		2 Medium mixing bowls Electric mixer Microwavable bowl Bowl scraper
Ingredient	Amount	Numbered Procedure (MOP)
Graham Cracker Crust Peanut butter filling: Whipping cream Cream cheese, softened Creamy peanut butter Powdered sugar Topping: Chocolate chips Shortening Coarsely chopped salted peanuts	1 1 c. 1 pkg. (8 oz.) 1 c. 1 c. ¼ c. 1 T. 2 T.	1. In a medium mixing bowl, beat whipping cream with electric mixer on high speed until stiff peaks form, set aside. 2. In another medium mixing bowl, beat cream cheese, peanut butter and powdered sugar with electric mixer on medium speed until smooth. 3. Fold in whipped cream. 4. Carefully spread in piecrust. 5. Refrigerate until set, about 2 hours. 6. In small microwavable bowl, microwave ¼ cup chocolate chips and the shortening uncovered on high 30 to 60 seconds, stirring every 15 seconds, until melted. 7. Drizzle chocolate over pie and sprinkle with peanuts. 8. Cut into wedges to serve. 9. Cover and refrigerate any remaining pie.