

Shopping List:

- 1 graham cracker pie crust
- 1 8 oz package cream cheese
- 1 cup peanut butter
- 1 cup heavy cream
- 2 tbsp powdered sugar
- ½ tsp vanilla extract
- 1 ¼ cups powdered sugar
- 8 oz thawed whipped topping
- Hot fudge sauce and peanuts for garnish

Cooking Instructions:

Beat together the cream cheese and peanut butter. Make the whipped topping by combining the heavy cream, 2 tbsp powdered sugar, and vanilla extract in a mixer with the whisk attachment. Add the powdered sugar and whipped topping and combine until smooth, scraping the sides as needed. Pour the filling into the crust and even out the top with a knife or spatula. Chill for at least one hour before serving. Garnish the pie with the hot fudge sauce and peanuts.