

Easy Peanut Butter Chocolate Cheesecake Pie



Makes 8 servings

- 1 prepared 9-inch (6 ounces) chocolate crumb crust
- 1/4 cup plus 2 tablespoons chopped unsalted peanuts, divided
- 2 tablespoons caramel topping, divided
- 1 2/3 cups (11-ounce package) Nestlé Toll House Peanut Butter & Milk Chocolate Morsels
- 1/4 cup milk
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup powdered sugar
- 1 1/2 cups frozen non-dairy whipped topping, thawed

Nutrition per serving: 280 cal; 9 g carb; 5 g pro; 20 g fat (9 g sat. fat, 7 g mono. fat); 30 mg cholesterol; 230 mg sodium



SPRINKLE 1/4 cup peanuts onto bottom of pie crust. Drizzle with 1 tablespoon caramel topping.

COMBINE morsels and milk in medium, uncovered microwave-safe bowl. Microwave on **MEDIUM-HIGH** (70%) power for 45 seconds; **STIR**. Morsels may retain some of their shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until melted.

BEAT cream cheese and sugar in large mixer bowl until creamy. Beat in chocolate mixture. Add whipped topping and stir vigorously until smooth. Spoon into prepared pie crust and swirl top. Sprinkle with remaining peanuts and drizzle with remaining caramel topping. Cover; refrigerate for at least 1 hour.

For more recipes and information on peanuts and peanut butter, please visit us at <http://www.nationalpeanutboard.org> or email at peanuts@nationalpeanutboard.org.



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