

Cream Cheese and Peanut Butter Pie

This pie adds a delightful dairy twist to two classic flavors – chocolate and peanut butter!



INGREDIENTS

(Makes 14 Servings)

Chocolate graham cracker crumbs	250g
Spray canola oil	For pie pan
Sugar, granulated	90g
Egg whites	2 (52g)
U.S. Milk, skim	300ml
Peanut Butter	175g
Vanilla	3ml
U.S. Cream Cheese, fat-free	115g
U.S. Whipping Cream, whipped firm	235ml
Salted Roasted Peanuts, finely chopped	30g
Milk Chocolate, shaved	60g

NUTRITIONAL CONTENT

Per 100g

Calories	57kcal
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	2mg
Total Carbohydrates	12g
Dietary Fiber	1g
Sugars	0g
Protein	2g
Calcium	65mg
Magnesium	7mg
Phosphorus	48mg
Potassium	82mg
Sodium	60mg
Iron	0mg
Vitamin A	296IU
Vitamin C	10mg

PREPARATION

- 1. Preheat oven to 175°C (350°F).**
- 2. Mix chocolate crumbs with 40g sugar and egg whites until moist.**
- 3. Coat the bottom and sides of a 30cm pie dish with spray canola oil.**
- 4. Press mixture into bottom and sides of prepared pie dish. Prick crust with a fork and bake for 10 minutes.**
- 5. Remove and set aside to cool.**
- 6. Stir milk with remaining sugar in a pan over low heat until sugar dissolves.**
- 7. Add peanut butter and vanilla, whisking constantly until well blended. Refrigerate until chilled.**
- 8. Beat cream cheese in an electric mixer at medium speed until light and fluffy.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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PREPARATION

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9. **Add milk mixture slowly and beat on low speed until well combined.**
10. **Fold in whipped cream.**
11. **Pour mixture over baked chocolate crust in pie dish.**
12. **Sprinkle peanuts, on top of pie and freeze until cheese mixture is hard.**
13. **Top with shaved chocolate, portion and serve.**

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