



Peanut Butter Pie

For a Large 9x13 Baking Pan

Ingredients for Crust

14 oz. Oreos, crushed
Non-stick spray
2-4 Tbsp. Butter, unsalted,
melted

Ingredients for Filling

8 oz. Cream Cheese
1/2 c. Creamy peanut butter
1 c. Powdered sugar
1 tsp. Vanilla
1/2 c. Milk
16 oz. Cool Whip, divided
1/3 c. Peanut Butter,
additional

Directions

- 1.To crush the oreos, place about half the oreos into a gallon sized storage bag. Pound with a rolling pin to break up the oreos. Then roll the rolling pin to create a fine crumble of oreos. If using double stuff, the filling won't become as fine regular size.
- 2.Spray a 9x13 glass pan with a non-stick spray. Then add the crushed oreos into the pan. Repeat the crushing process with the rest of the oreos.
- 3.Add melted butter to the oreos, starting with 2 tablespoons. If more is needed, add a tablespoon at a time. Combine using hands.

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4. Combine the cream cheese and the butter. Some recipes say to just add all ingredients together, but I find taking the steps to incorporate ingredients in the same way one would combine ingredients for cookies makes it easier for the ingredients to be incorporated.

Add the powdered sugar by sifting it onto the creamed peanut butter and cream cheese; combine. Add milk and combine.

Add about two thirds of the cool whip. Combine this by hand using a spatula. Layer this onto the oreo layer. This won't reach to the top- we aren't done yet!

5. For the top layer, combine the rest of the cool whip with some extra peanut butter. This will create the cool whip to have a peanut butter flavor while adding that layer of fluffiness to the dish.

6. Chill for 1 hour covered.