

# CHOCOLATE RIBBON PEANUT BUTTER PIE



## CRUST

- 4 CUPS RICE CHEX® BRAND CEREAL,  
CRUSHED TO 1 1/2 CUPS
- 6 TABLESPOONS MARGARINE OR BUTTER,  
MELTED
- 1/4 CUP SUGAR

## FILLING

- 8 OUNCES CREAM CHEESE, SOFTENED
- 1/2 CUP PEANUT BUTTER
- 1/2 CUP SUGAR
- 1 CONTAINER (8 OZ.) FROZEN NON-DAIRY  
WHIPPED TOPPING, THAWED AND DIVIDED
- 2 TABLESPOONS CHOCOLATE ICE CREAM  
TOPPING
- 2 TABLESPOONS CHOPPED PEANUTS

## CHOCOLATE RIBBON PEANUT BUTTER PIE (CONT.)

**TO PREPARE CRUST:** PREHEAT OVEN TO 350°. IN MEDIUM BOWL COMBINE CEREAL, MARGARINE AND SUGAR; MIX WELL. PRESS ONTO BOTTOM AND SIDES OF UNGREASED 9-INCH PIE PLATE. BAKE 8 TO 10 MINUTES OR UNTIL LIGHTLY BROWNED. COOL COMPLETELY.

**MICROWAVE DIRECTIONS\*:** FOLLOW DIRECTIONS ABOVE EXCEPT PRESS CEREAL MIXTURE ONTO BOTTOM AND SIDES OF UNGREASED MICROWAVE-SAFE 9-INCH PIE PLATE. MICROWAVE ON HIGH 2 TO 2½ MINUTES, TURNING PIE PLATE ¼-TURN AFTER 1 MINUTE. COOL COMPLETELY.

**TO PREPARE FILLING:** IN MEDIUM BOWL BEAT CREAM CHEESE, PEANUT BUTTER, SUGAR AND ½ CUP WHIPPED TOPPING UNTIL SMOOTH. FOLD IN REMAINING WHIPPED TOPPING UNTIL WELL BLENDED. POUR INTO COOLED CRUST. DROP

CHOCOLATE TOPPING ACROSS TOP BY SMALL SPOONFULS. SWIRL WITH KNIFE. SPRINKLE WITH NUTS. CHILL 2 HOURS OR UNTIL SET.

\*DUE TO DIFFERENCES IN MICROWAVE OVENS, COOKING TIME MAY NEED ADJUSTMENT. THESE DIRECTIONS WERE DEVELOPED USING 625 TO 700 WATT OVENS.

MAKES 9 SERVINGS.

NUTRITION INFORMATION PER SERVING: 454 CALORIES, 38G CARBOHYDRATE, 7.5G PROTEIN, 31.5G FAT, 28MG CHOLESTEROL, 343MG SODIUM, 1G DIETARY FIBER.