

Here Comes The Master Pie—The Chocolate-y, Peanut Butter-y Dessert Pie!

Ingredients

FOR CRUST

25 whole Oreos

4 Tablespoons Land O Lakes Butter, Melted

PEANUT BUTTER FILLING:

1 cup Jif Creamy Peanut Butter

1 package (8 Ounce) Philadelphia Softened Cream Cheese

1-1/4 cup Domino Powdered Sugar

1 package (8 Ounce) Cool Whip, Thawed

Instructions

Crust:

Crush the Oreos until they're fine crumbs. Pour melted butter over the top and stir with a fork to combine. Press into pie pan and bake at 350 degrees for 5 to 7 minutes, or until set.

Remove from oven and allow to cool completely.

Filling:

Beat the peanut butter with the cream cheese until smooth. Add powdered sugar and beat until smooth. Add in the thawed Cool Whip and beat mixture until smooth, scraping the sides as needed.

Pour filling into crust, evening out the top with a knife or spatula. Chill for at least an hour before serving.

Source : allrecipes.com