

Peanut Butter & Jelly Pie



Ingredients:

1 & ½ cups	Graham cracker crumbs
½ cup	Butter, melted
1/3 cup	Sugar, granulated
8 ounces	Cream cheese, softened
1 cup	Confectioner's sugar
1 teaspoon	Vanilla extract
½ cup	Creamy peanut butter
½ cup	Strawberry Mango Jam or Blueberry Strawberry Jam
1 & ½ cups	Heavy whipping cream
2 Tablespoons	Chopped peanuts (optional)

Directions:

Preheat oven to 350 degrees F.

Combine graham cracker crumbs, butter and granulated sugar. Press firmly into bottom and along sides of a 9-inch round pie plate. Bake 10 minutes. Set in refrigerator to cool.

Using an electric mixer, beat the cream cheese, confectioner's sugar and vanilla until smooth. Place half the cream cheese mixture into a separate bowl. Add the jam and mix well. Set aside. Add the peanut butter to the remaining cream cheese mixture and mix well.

Place the heavy cream in a large mixing bowl. Using an electric mixer, beat on high speed until stiff peaks form. Gently fold half of the whipped cream into the jam mixture. Spread the jam mixture onto the completely cooled crust. Gently fold the other half of the whipped cream into the peanut butter mixture. Spread the peanut butter mixture on top of the jam mixture. Sprinkle with chopped peanuts for garnish. Cover and refrigerate until set (about 3 hours). Keep pie refrigerated.

