



**Recipe from: [My Catholic Tradition](#)**

**Chocolate Peanut Butter Cream Pie**

Prep: 15 min. Total: 3 hours 15 min. (Including refrigerating)

- ¾ cup hot fudge dessert topping, divided
- 1 Honey Maid Graham Pie Crust (6 oz.)
- ½ cup creamy peanut butter
- 1 ¼ cups cold milk
- 2 pkg (4-serving size each) Jell-O Vanilla Flavor Instant Pudding and Pie Filling
- 1 tub (8 oz.) Cool Whip Whipped Topping, thawed, divided

Spoon 1/2 cup of the fudge topping onto the bottom of the crust.  
Place in the freezer for 10 min.

Mix the peanut butter and milk with wire whisk in large bowl until well blended.  
Add the dry pudding mixes and beat for 2 min. or until well blended. (Mixture will be thick.)  
Gently stir in half of the whipped topping.  
Gently spoon over chocolate layer.  
Top with remaining whipped topping.

Refrigerate for 3 hours or until set.  
Drizzle with the remaining 1/4 cup fudge topping just before serving.  
Store any leftover pie in refrigerator.

Serves 8

**Light Alternative:**

Use reduced fat graham cracker crumb crust instead of regular graham crackers.  
Use fat free milk instead of regular milk.  
Use Cool Whip Lite Whipped lopping instead of regular Whipped Cream.