



## Candy Bar Pie



- 5 Snickers candy bars (2.07 ounces each), cut into 1/4-inch pieces**
- 1 pastry shell (9 inches), baked**
- 12 ounces cream cheese, softened**
- 1/2 cup sugar**
- 2 eggs**
- 1/3 cup sour cream**
- 1/3 cup peanut butter**
- 2/3 cup semisweet chocolate chips**
- 2 tablespoons heavy whipping cream**

Place candy bar pieces in the pastry shell; set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, sour cream and peanut butter; beat on low speed just until combined. Pour into pastry shell. Bake at 325° for 35-40 minutes or until set. Cool on a wire rack.

In a small heavy saucepan, melt chocolate chips with cream over low heat until smooth. Spread over filling. Refrigerate for 2 hours or overnight. Cut with a warm knife. **Yield:** 8-10 servings.

