

BIG C'S PEANUT BUTTER PIE

Big C would stand for Charlotte, my own dear mama. It's just another name the Queen of Us All goes by. So, here's the thing. I didn't even know I liked peanut butter pie until this past year when I found it in one of her old cookbooks! I don't remember her making it before, but she said she used to stir it up all the time. I'm now wondering what else she is holding out on!

- 8 ounces cream cheese
- 1 cup powdered sugar
- ½ cup peanut butter (I like chunky!)
- ½ cup milk
- 1 (8 ounce) tub nondairy whipped topping (I used sugar-free)
- Graham cracker crust

Whip cream cheese in food processor with powdered sugar and peanut butter. Add milk and nondairy whipped topping. Once everything is well blended, spoon into graham cracker crust. If you can, leave it in the freezer overnight without anyone snitching a piece. I'll be honest—if they've had it before, that's going to be the hard part.

This is optional, but if you have a little chocolate to shave over the top, by all means do so. It only makes it better!

Save room for dessert.

SOUTHERNER SAYING

