

Peanut Butter and Jelly Pie

Source: Cutie Pies By Dani Cone, High 5 Pie Shop

Ingredients

- 1 8 oz pkg cream cheese, room temperature
- $\frac{2}{3}$ cup chunky peanut butter
- $\frac{1}{2}$ cup +3 tbsp granulated sugar
- 2 tbsp milk
- 1 tbsp honey
- salt
- $\frac{3}{4}$ cup jelly, see note
- $1\frac{1}{2}$ cups whipping cream
- $\frac{1}{4}$ tsp vanilla
- Peanuts and fruit, whatever kind is in jelly, for garnish, optional
- 1 graham cracker crust

Method

Preheat oven to 325. Place a rack in the center of the oven.

Make graham cracker crust for a 9" pan.

Graham Cracker Crust

About 15 graham crackers, mashed into crumbs

2 tbsp sugar

$\frac{1}{2}$ (1 stick) butter, melted

Lightly grease a 9" pie plate and set it aside.

In a medium bowl, combine the graham cracker crumbs and sugar with a fork.

Add the butter and mix thoroughly.

Place the graham cracker mixture in the center of the prepared pie plate. Then, with your fingers, start from the center and gently spread the mixture outward to form a crust. Make sure to pat the mixture around evenly and firmly and up onto the edge of the pie plate. Once the crust is in place, gently pat it all over again to ensure even distribution. Bake in 325 degree oven for 30 minutes, or until the crust and edges are browned. Cool.

Filling

In a large bowl, with a spoon or an electric mixer, stir together the cream cheese, peanut butter, $\frac{1}{2}$ cup sugar, milk, honey, and salt until well combined.

Spoon the peanut butter mixture into the crust and spread evenly over the bottom.

Spoon the jelly onto the peanut butter layer, and spread it evenly on top.

In a medium bowl with an electric, whip the whipping cream, the remaining 3 tbsp sugar, and the vanilla until soft peaks form.

Top the jelly layer with the whipping cream, as thick or as thin as you like (I recommend 1 to 2 inches)

Sprinkle with some peanuts and just a few raspberries (or whatever fruit the jelly contains), for garnish.

Chill until ready to serve, at least 30 minutes.

Notes

Bake graham cracker crust at 325 degrees

“High 5” uses raspberry jelly.

She puts crackers in a plastic sandwich bag and roll over them with a rolling pin to minimize the mess.