



**Prep Time:** 25 minutes

**Cook Time:** 15 minutes

**Total Time:** 40 minutes

### Ingredients:

- graham cracker crust for 9-inch pie\*
- \*\*\*Fudge Layer\*\*\*
- 1 cup granulated sugar
- 2 ounces bittersweet chocolate
- 1/3 cup evaporated milk
- 1 tablespoon corn syrup
- 1 heaping tablespoon peanut butter
- \*\*\*Filling\*\*\*
- 8 ounces cream cheese
- 1/2 cup peanut butter
- 1 cup powdered sugar
- 1 tsp. vanilla
- 1/2 cup milk
- 2 cups whipped topping

### Preparation:

\*Purchase a large graham cracker crust or make your own:

Mix 1 1/4 cups graham cracker crumbs with 1/4 cup sugar and 1/3 cup melted butter or margarine; pat into a 9-inch pie plate and chill for about 30 minutes before filling. If a crispier crust is desired, bake at 375° for about 7 minutes before filling.

In a medium saucepan, cook sugar, chocolate, milk, corn syrup together, stirring occasionally, to the soft ball stage (see below), or about 234° to 240° on a candy thermometer. Remove from heat; stir in peanut butter. Beat lightly for a few minutes; pour into bottom of pie crust. Chill thoroughly before filling.

In a large mixing bowl, beat cream cheese with peanut butter, powdered sugar and milk. Fold in whipped topping until well blended. Spoon into fudge-layered pie crust and garnish with chocolate curls and/or chopped peanuts. Chill thoroughly before serving.

To test for soft ball stage: Use fresh cold water each time you test the candy. In about 1 cup of cold water, spoon about 1/2 teaspoon of hot candy. Put your hand into the water and push the candy to form a ball. Gently pick the formed ball up (if it will not form a ball, it is not done) - the soft ball will flatten slightly when removed from water.

