

## **PEANUT BUTTER PIE**

### **Crust:**

1/3 C. butter/margarine	1/2 C. creamy peanut butter
1 (6oz.) pkg. semisweet chocolate chips	1 (14oz.) can Eagle Brand sweetened condensed milk
2 1/2 C. oven toasted rice cereal	2 T. lemon juice from concentrate

### **Filling:**

1 (8oz.) pkg. cream cheese, softened	1 (4oz.) container non-dairy whipped topping (thawed)
1 tsp. vanilla extract	caramel ice cream topping

**Crust:** In heavy sauce pan combine butter and chocolate chips. (Melt over low heat). Remove from heat, gently stir in rice cereal until completely coated. Press on bottom and up side of rim of buttered 9" pie plate. Chill 30 minutes.

**Filling:** In a large mixing bowl, beat cream cheese until fluffy. Beat in Eagle Brand milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped topping. Spread mixture in chilled chocolate crunch crust.

*Bob Schultz*

## **ONE HUNDRED YEAR OLD PIE**

1 egg	1 C. (scant) of brown sugar
1 1/2 T. flour	1 C. milk
1 T. (heaping) butter	Pinch of salt

Blend sugar, egg, flour, butter and salt. Add milk. Pour into unbaked crust. Sprinkle nutmeg over top. Bake at 325° F until firm.

*1973 St. Pucc Cookbook*