

Peanut Butter Pie from Spouting Horn

From Spouting Horn, January 1, 1979

Ingredients

- 1 pre-baked pie shell
- 3 cups milk
- 3 egg yolks
- 1 cup sugar
- 1/2 cup cornstarch
- 1/4 tsp salt
- 1/3 to 1/2 cup chunky style peanut butter
- 2 tsp vanilla
- Whipped cream, for topping
- Peanuts, for topping

Instructions

1. Combine milk and egg yolks. Heat in a regular saucepan or use a double boiler.
2. Mix sugar, cornstarch, and salt together.
3. Combine the 2 mixtures and cook until thick. If using a saucepan, be VERY careful not to scorch.
4. Pour hot filling into a bowl, cover with buttered wax paper, and chill. This must be absolutely cold before using.
5. When chilled, whip with an electric mixer until creamy.
6. Add 1/3 to 1/2 cup chunky style peanut butter and 2 tsp vanilla; beat with mixer until smooth.
7. Place filling in pre-baked pie shell and cover with whipped cream. Sprinkle with peanuts.

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