

# DRINKS & DESSERT

## *Peanut Butter Pie*

*This is a simplified version of the delicious pie Lane's grandmother and mom made in their families. I had a slice when Lane took me to Cody to meet his grandparents after we got engaged. I became a convert! It is delicious in the original version AND Eliza's faster version (which is more like how Grandma Livingston makes it).*

1 frozen (or homemade) pastry pie crust (you can also use a graham cracker crust)

1/2 cup peanut butter

4 tablespoons powdered sugar

1 banana

1 box (5.1 oz) of banana cream pudding

whipping cream

vanilla and powdered sugar, if desired, for the whipping cream

Prepare the banana pudding. Prick the frozen pie crust (or a homemade pie pastry crust) with a fork, and bake it 3 minutes less than package or recipe directions. Then mix the peanut butter with the powdered sugar. Put the PB/sugar mixture in the microwave for about 15 seconds and then spread it on the pie crust. Bake the pie crust for 5 more minutes, or broil it until it is slightly browned (WATCH CAREFULLY SINCE THIS IS NOT VERY LONG AT ALL!). Top the bottom of the crust with banana slices. Pour the banana pudding onto the crust. (There may be a little leftover that is too much for the pie crust, depending on your pie crust size.)

Chill the pie until firm, about an hour.

Whip the whipping cream (adding vanilla and sugar if desired). Spread it over the pie and serve!

Yield: 1 pie (large slices are preferred!)