



Snickers Pie



Ingredients:

- 8 oz. Cream Cheese, softened
- 1/2 Cup Creamy or Chunky Peanut Butter
- 1 1/2 Cups Powdered Sugar
- 4 Regular Size Snickers Bars, chopped (reserve some to sprinkle on top of finished pie)
- 1 Tub Cool Whip, thawed
- Caramel Sauce to drizzle on top, optional
- Chocolate Crumb Crust (see below for directions or you can use 2 store bought crusts)

Chocolate Crumb Crust

Ingredients:

- 2 Cups Chocolate Crumbs
- 1/2 Cup Sugar
- 1/2 Cup Melted Butter/Margarine

Directions for Chocolate Crumb Crust:

1. In a bowl combine all ingredients;, mix well to combine
2. Press into the bottom & up the sides of a 10" springform pan
3. Bake at 350 degrees F for 8 minutes
4. Cool completely

Directions for Pie Filling :

1. In a large mixing bowl, beat cream cheese, sugar and peanut butter until creamy
2. Stir in chopped candy bars
3. Gently fold in the Cool Whip just until mixed
4. Pour into crusts and refrigerate overnight

NOTE: This recipe makes 2 pies or 1 cake made in a springform pan.

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