

PEANUT BUTTER BANANA CREAM PIE

makes: 1 9-inch pie

INGREDIENTS

1 cup vanilla wafer cookies	1/2 cup peanut butter
1/3 cup packed brown sugar	1/2 teaspoon vanilla extract
2 1/2 tablespoons melted butter	8 oz. frozen whipped topping
3/4 cup packed brown sugar	1 1/2 cups (2 whole) sliced bananas
1/2 cup (4 oz.) cream cheese	1/4 cup chocolate sundae syrup

Preheat oven to 350° F.

To prepare crust, place cookies in a food processor and process until finely ground. Add 1/3 cup brown sugar and melted butter; pulse 2 or 3 times or just until combined. Press into bottom and sides of a 9-inch pie plate coated with cooking spray. Bake for 10 minutes; cool completely on wire rack.

To prepare filling, place 3/4 cup brown sugar, cream cheese, peanut butter, and vanilla in a bowl; beat with a mixer at medium speed until smooth. Fold in whipped topping.

Arrange banana in bottom of prepared crust. Spread peanut butter mixture over banana; drizzle with syrup. Cover and freeze 8 hours; let stand at room temperature 15 minutes before serving.