

# Co-op Kitchen



## Celebrate Pi Day with Pie!

We asked, and you delivered!

This month's pie recipe comes from **Savannah Hellmich**, and it's sure to satisfy your sweet tooth. Her peanut butter pie is rich, creamy, and perfect for celebrating Pi Day or treating your family to something special.

# Peanut Butter Pie

Serves  
8

PREP  
20 minutes

REFRIGERATE  
2 hours

## Pie Ingredients

- 1 pre-made graham cracker pie crust
- 1 8oz package of cream cheese, softened
- 1 cup of creamy peanut butter
- 1 cup of powdered sugar
- 16oz container of whipped topping, thawed

## Peanut Butter Crumb Topping Ingredients

- 2 tablespoons of powdered sugar
- 1 tablespoon of peanut butter



## Instructions

1. In a large mixing bowl, beat the cream cheese and peanut butter using a hand or electric mixer on low speed. Mix until they are well blended and smooth.
2. Gradually add the powdered sugar, mixing until fully combined. The mixture should have a creamy texture without any lumps.
3. Fold in 1 1/2 cups of the whipped topping gently to maintain an airy texture. Mix just until combined to avoid deflating the mixture.
4. Pour the creamy filling into the pre-made graham cracker crust. Spread it evenly using a spatula.
5. Spread the remaining whipped topping over the peanut butter layer, ensuring it covers the whole thing evenly.
6. For the peanut butter crumb topping, mix powdered sugar and peanut butter in a separate bowl using a fork until small crumbs form. Sprinkle these over the finished pie.
7. Chill the pie in the refrigerator for at least 2 hours or overnight to allow the filling to set and develop its creamy texture.

Next month's Co-op Kitchen theme is:

*Springtime Sweets & Citrus Treats*

Have a favorite citrusy dessert or light spring dish?

[Submit your recipe!](#)