

Tim Farmer's Country Kitchen

PEANUT BUTTER PIE

*2 cups milk
3 tablespoons cornstarch
3 eggs, separated (save whites
for top)
1/4 teaspoon salt
1/2 cup sugar
1 teaspoon vanilla
1/2 cup powdered sugar
1/2 cup peanut butter
Pie crust*



Mix together milk, cornstarch, beaten egg yolks, salt and sugar in saucepan. Cook until thickened, add vanilla and cool.

Preheat oven to 400 degrees. Mix together powdered sugar and peanut butter with hands until combined. Put half of mixture in bottom of piecrust and top with milk mixture. Add egg whites and some extra sugar and top with remaining peanut butter and bake for 20-30 minutes or until brown. Top with melted chocolate if desired.

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