

Frozen Peanut Butter Pie

- 1/2 8-ounce package (4 ounces) of cream cheese - room temperature
- 1 cup powdered sugar – sifted
- 1/3 cup creamy peanut butter
- 1/2 cup milk
- 9 ounces of Cool Whip
- 1 9-inch graham cracker pie crust
- Canned or jarred mandarin oranges as a garnish (optional)

In a large bowl, place the cream cheese, powdered sugar, and peanut butter and whip until creamy. Then add the milk a little at a time, whipping as you go. When fully incorporated, the mixture will be smooth but somewhat thin. Then you put the cool whip in all at once and fold until everything is mixed together. You may see some very light streaks of a little browner color. That's okay. It's ready to pour into the pie shell. Put it into the freezer for at least four hours. The pie will have the consistency of ice cream and you must store any remaining pie in the freezer.

Note: You can use any flavor pie shell you like, including a regular baked pie crust. Just make sure it's completely cooled.

Tip: When I make this I make two. I double everything and then I can use the whole package of cream cheese, one 12-ounce and one 6-ounce container of Cool Whip.