

Peanut Butter Pudding Pie with Crumb Pastry

CRUST

2 ½ cups multigrain or regular cheerios
2 tablespoons butter
2 tablespoons smooth peanut butter
2 tablespoons water

PIE

2 packages-(1 oz. each) sugar-free vanilla instant pudding and pie filling
3 cups cold fat-free (skim) or 1% milk
1/3 cup smooth peanut butter
1 cup thawed sugar-free Cool Whip
2 teaspoons miniature semisweet chocolate chips

1. Place cereal in 1-gallon resealable food storage bag. Crush cereal with rolling pin to make coarse crumbs. Microwave butter and 2 tablespoons peanut butter on HIGH for 30 seconds in a medium microwavable bowl. Stir in cereal crumbs. Sprinkle mixture with water and stir with fork until cereal is evenly coated. Press crumb mixture evenly over bottom and side of 9-inch pie plate using hands or back of a metal measuring cup. Set aside.
2. Beat pudding mixes and milk in large bowl with whisk for 2 minutes; gradually stir 1/3 cup peanut butter into pudding mixture. Spoon into pie shell. Spread with whipped topping. Sprinkle with chocolate chips. Refrigerate overnight or freeze 1 hour before serving.

Makes 9 servings

Dietary Exchanges: 2 Fat, 1 ½ Starch per serving

Calories 209, Total Fat 10 g, Saturated Fat 3g, Protein 7g, Carbohydrate 24g, Cholesterol 8mg, Dietary Fiber 2g, Sodium 294 mg.