

## **Chocolate Peanut Butter Pie**

This pie will remind you of pecan pie but with the flavor of peanuts and chocolate.

3 eggs

1 cup light corn syrup

1/2 cup sugar

1/3 cup crunchy peanut butter

1/2 teaspoon vanilla extract

1/2 cup chocolate or peanut butter chips

9-inch unbaked pie crust

Garnish: whipped cream and chocolate chips

Heat oven to 350 degrees. In a mixing bowl, beat eggs lightly with a fork until blended. Stir in corn syrup, sugar, peanut butter and vanilla extract. Sprinkle chips over bottom of unbaked crust. Pour filling into pie crust. Bake at 350 degrees for 35 to 40 minutes or until knife inserted into center comes out clean. Cover and refrigerate for up to 48 hours. Garnish with whipped cream and chips, if desired. Serves 8.