

## Frozen Peanut Butter Pie

1 2/3 cups chocolate graham cracker crumbs  
7 Tbsp sugar, divided  
2 large egg whites, lightly beaten  
Cooking spray  
1 1/4 cups milk  
2/3 cup crunchy peanut butter  
1/2 Tsp vanilla  
1/2 cup cream cheese, softened  
1 (8 oz) container whipped topping, thawed  
3 Tbsp finely chopped salted dry-roasted peanuts  
1/4 cup shaved milk chocolate

Preheat oven to 350 degrees.

Combine crumbs, 3 Tbsp sugar, and egg whites; toss with a fork until moist. Press into the bottom and sides of a 9-inch deep-dish pie plate coated with cooking spray. Prick crust with fork before baking. Bake at 350 degrees for 10 minutes. Remove from oven; cool on wire rack.

Combine milk and remaining sugar in a heavy saucepan over medium-low heat. Cook 2 minutes or until sugar dissolves, stirring constantly; transfer mixture to bowl. Add peanut butter and vanilla, stirring with a whisk until combined. Cover and chill for 30 minutes.

Place cream cheese in a large bowl, and beat with a mixer at medium speed until light and fluffy. Add milk mixture, beating on low speed until combined. Fold in whipped topping; pour mixture into prepared pie crust. Freeze, uncovered, 8 hours or overnight or until hard. Sprinkle with peanuts and shaved chocolate. Transfer pie to refrigerator 30 minutes before slicing. Should yield about 10 servings.