

Third Place: Melissa Bentley, Zebulon

PB&J Dream Pie

Crust

6oz. Bag of Pepperidge Farm Milano Raspberry and Chocolate Cookies
2 1/2 Tablespoon Melted Unsalted Butter

Filling

1/4 Cup Seedless Raspberry Preserves
1 Cup Heavy Cream
1/4 Cup Confectioner's Sugar
1-8oz Package of Cream Cheese (room temperature)
1/2 Cup Granulated Sugar
1/2 Cup *Creamy Peanut Butter*

Topping

1/4 Cup *Butter Toffee Peanuts*

Directions

Preheat oven to 350. Crush entire bag of cookies with 2 1/2 tablespoons of melted butter. Press into 9" pie pan. Bake 10 minutes. Let cool completely.

Pour 1/4 Cup of Raspberry preserves over crust.

Using a mixer, whip heavy cream and confectioner's sugar until the cream holds stiff peaks. In separate bowl mix the cream cheese and granulated sugar until fluffy, then add peanut butter and mix until blended. Fold the heavy cream into the cream cheese mixture. Pour into the pie crust and chill for 1 hour in refrigerator.

Top with drizzles of raspberry preserves and sprinkle with chopped peanuts.