



Peanut Butter Blessing Pie

Blind bake two pie crusts. I use refrigerator crust but you can certainly make pie crust if you like.

Mix with a fork $\frac{3}{4}$ cup of peanut butter with 1 cup powdered sugar until it forms crumbles.

Pie filling

4 cups whole milk

$\frac{1}{2}$ cup corn starch

1 tsp. salt

4 egg yolks

3 tablespoons butter

$\frac{2}{3}$ cup granulated sugar

1 teaspoon Cookie Nip

1 pint heavy whipping cream plus $\frac{1}{4}$ cup powdered sugar

In a saucepan, over medium heat, warm 3 cups of milk, salt, butter, sugar, and Cookie Nip. In another bowl, mix cornstarch, egg yolks and 1 cup of milk. Whisk with a fork until smooth. As the milk mixture heats up, temper the cold milk mixture with ladles of the warm mixture. This prevents the eggs from cooking too quickly. Mix both together and continue stirring until the complete mixture thickens. Remove from the heat and cover the top of the custard with cellophane to prevent a thick film from forming on the top of the custard.

Cover the bottom of the cooled pie crusts with peanut butter crumbles. Pour half of the cooled custard mixture into each pie crust. Top with more crumbles. Refrigerate. Pour a pint of whipping cream and $\frac{1}{4}$ cup powdered sugar in the electric mixer and mix until the cream turns to whipped cream. Pour half of the whipped cream over each pie. Garnish with a few remaining crumbles. Keep one pie for your family and bless someone with the other one.