

# Peanut Butter Pretzel Pie

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*A pie that's almost too delicious for its own good.*

## Ingredients:

2 cups finely crushed pretzels  
½ cup unsalted butter, melted  
2 tablespoons brown sugar  
1 (8-ounce) package cream cheese, softened  
1 cup powdered sugar  
1 cup peanut butter  
1 cup whipped cream or prepared whipped topping

## Directions:

- 1) Preheat oven to 425°F.
- 2) Combine pretzels, butter, and brown sugar in a large bowl; stir to mix well. Press into a 9-inch pie plate. Bake until golden and slightly firm, about 10 minutes. Remove and cool completely.
- 3) Beat cream cheese and sugar together in a medium bowl; add peanut butter and beat until smooth. Gently fold in whipped cream.
- 4) Spread peanut butter filling into cooled pie crust. Chill until set, about 2 hours. Slice and serve cold.