

Our State eats

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Peanut Butter Pie

Yield: 6 servings.

- 1½ cups granulated sugar**
- 4 tablespoons unsalted butter, melted and cooled**
- 2 large eggs, beaten**
- 3½ tablespoons creamy peanut butter**
- 1½ teaspoons vanilla extract**
- ½ cup evaporated milk**
- 1 unbaked deep-dish pie shell**
- Whipped topping (optional)**
- Peanuts, chopped (optional)**

Preheat oven to 350°.

In a large bowl, mix sugar, butter, eggs, peanut butter, vanilla, and milk until well blended. Pour mixture into pie shell and bake for 50 to 55 minutes or until crust is golden brown. Remove pie from oven and set on a cooling rack for at least 1 hour before serving. Serve with whipped topping and peanuts (optional).



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