



Frozen Peanut Butter Pie

- 1 2/3 cups chocolate graham cracker crumbs (about 8 1/2 cracker sheets)
- 7 tablespoons sugar, divided
- 2 large egg whites, lightly beaten
- Cooking spray
- 1 1/4 cups fat-free milk
- 2/3 cup reduced-fat crunchy peanut butter
- 1/2 teaspoon vanilla extract
- 1/2 cup (4 ounces) fat-free cream cheese, softened
- 1 (8-ounce) container frozen fat-free whipped topping, thawed
- 3 tablespoons finely chopped salted, dry-roasted peanuts
- 1/4 cup shaved milk chocolate (about 1 ounce)

1. Preheat oven to 350°F.
2. Combine crumbs, 3 tablespoons sugar, and egg whites; toss with a fork until moist. Lightly coat hands with cooking spray and then press the slightly sticky crust into the pie plate. Press into bottom and up the sides of a 9-inch deep-dish pie plate coated with cooking spray. Prick crust with a fork before baking. Bake at 350°F for 10 minutes. Remove from oven; cool on a wire rack.
3. Combine milk and remaining 1/4 cup sugar in a heavy saucepan over medium-low heat. Cook 2 minutes or until sugar dissolves, stirring constantly; transfer mixture to a bowl. Add peanut butter and vanilla extract, stirring with a whisk until combined. Cover and chill 30 minutes.
4. 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.

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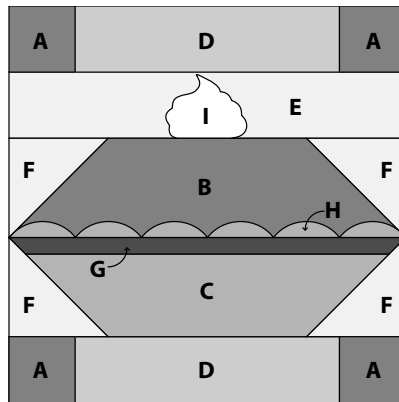


Figure 1

Finished Block Size: 9" square

Fabric Requirements and Cutting

Note: Read through steps 1-3 in "Cutting and Assembly" below, before cutting. Refer to Figure 1 for piece identification.

Fabric	Piece	No. to Cut	Dimensions
Corner squares: 5" square	A	(4)	2" squares
Pie Filling: 3 1/2" x 10"	B	(1)	2 3/4" x 9 1/2"
Pie Plate: 3" x 10" strip	C	(1)	2 3/4" x 9 1/2"
Coordinating Print: 5" x 7" strip	D	(2)	2" x 6 1/2"
Background: 4" x 40" strip	E	(1)	2" x 9 1/2"
	F	(4)	2 3/4" squares
Pie Plate Trim: 1 1/4" x 10" strip	G	(1)	7/8" x 9 1/2" strip*
Crust: 1" x 10" strip	H	(1)	Template H
Optional Whipped Cream or Ice Cream Topping: 3" square	I	(1)	Template I

* See step 2 below before cutting.

You will need a 4" x 11" piece of fusible web for each pie block.

Cutting and Assembly

All seam allowances are 1/4" wide.

1. Rotary-cut the required pieces for the pie filling (B), pie plate (C), and Pieces A, D, E and F in the desired colors for each block, following the chart above.
2. Cut a 1 1/4" x 10" strip of fusible interfacing and trace the crust appliqué H onto the paper side. Fuse to the wrong side of the strip for the pie plate trim (G). Cut out on the drawn line.





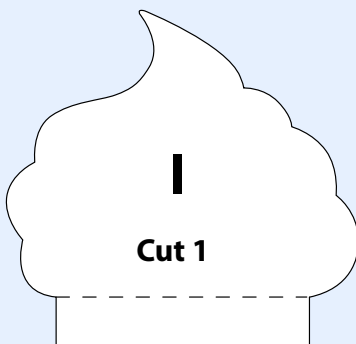
5. Freeze, uncovered, 8 hours, or overnight, or until hard. Sprinkle with peanuts and shaved chocolate. Transfer pie to refrigerator 30 minutes before slicing.

H
Cut 1

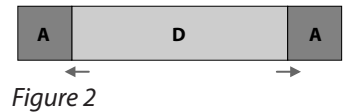
Appliqué Templates

PRINTING INSTRUCTIONS

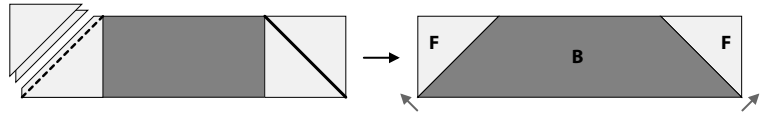
Be sure your printer is set up to print at 100% –not scaled or reduced to fit.



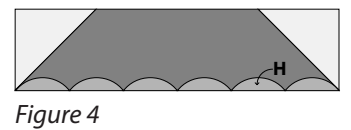
- Optional: If the pie recipe calls for whipped or ice cream topping, trace the appliqué piece (I) onto the paper side of the fusible web. Fuse to the wrong side of the appropriate fabric. Cut out on the drawn lines.
- Sew a 2" square (A) to each short end of each 2" x 6 1/2" background strip (D). Press the seam allowances toward the squares. Figure 2.



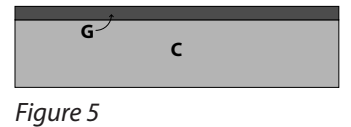
- Draw a diagonal line on the wrong side of (2) 2 3/4" background squares (F). Position a square face down at each end of the 2 3/4" x 9 1/2" pie strip (B). Stitch on the drawn lines and trim 1/4" from the stitching. Press the seam allowance toward the triangles. Figure 3.



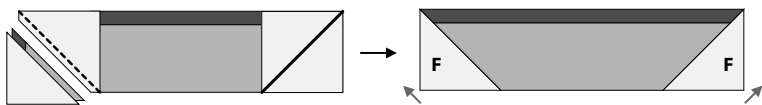
- Remove the protective paper from the crust appliqué (H). Position along the lower edge on the right side of the pie unit from step 5. Fuse in place. Finish the curved raw edges of the crust with machine blanket stitching if desired. Figure 4.



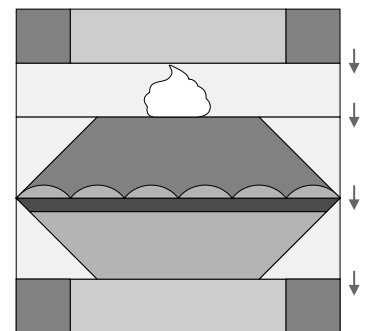
- Remove the protective paper from appliqué strip (G). Position on the right side of the 2 3/4" x 9 1/2" pie plate strip (C) with upper raw edges even. Fuse in place. Add machine blanket stitching or satin stitching along the lower edge of the appliqué if desired. Figure 5.



- Repeat step 5 with the pie plate (C) and the remaining background squares (F), taking care to position the diagonal correctly. Figure 6.



- Optional:** Remove the protective paper from the whipped cream appliqué (I). Center at the lower edge of the 2" x 9 1/2" background strip (E) with raw edges even. Fuse in place. Finish the raw edges with machine blanket stitching or narrow satin stitching if desired.



- Arrange the completed units for the pie block and sew together. Press the seam allowances as directed by the arrows.

