



# Your Just Desserts

## USA Peanuts: Easy as Pie!

(NAPSA)—Ginger Rogers and Fred Astaire, love and marriage, a wink and a smile...do you see where this is going? Classic combinations are timeless for a reason ...they go together because they're fabulous on their own but somehow, together, they create something doubly delightful. Chocolate and peanut butter are one of America's most beloved combinations. In addition to being enjoyed by themselves, nothing enhances chocolate's velvety, sweet complexion quite like the robust, savory flavor of peanuts and peanut butter.

In celebration of this delicious duo, the National Peanut Board offers some tried-and-true (and some new!) chocolate-peanut butter combinations:

- Top chocolate ice cream with chopped peanuts or drizzle with warmed peanut butter

- Decorate a chocolate cake with peanut butter instead of icing

- Smear peanut butter between two chocolate-chip cookies

- Dunk a dollop of peanut butter into a mug of hot chocolate

For more recipes, visit the National Peanut Board Web site at [www.nationalpeanutboard.org](http://www.nationalpeanutboard.org).

### Easy Peanut Butter Chocolate Cheesecake Pie Makes 8 Servings

**¼ cup plus 2 tablespoons**  
chopped unsalted peanuts,  
divided

**1 prepared 9-inch (6 ounces)**  
chocolate crumb crust

**2 tablespoons** caramel  
topping, divided

**1⅔ cups (11-ounce package)**  
Nestlé Toll House Peanut  
Butter & Milk Chocolate  
Morsels



**¼ cup** milk

**1 package (8 ounces)** cream  
cheese, softened

**¼ cup** powdered sugar

**1½ cups** frozen nondairy  
whipped topping, thawed

**Sprinkle ¼ cup peanuts**  
onto bottom of pie crust. Driz-  
zle with 1 tablespoon caramel  
topping.

Combine morsels and milk  
in medium, uncovered micro-  
wave-safe bowl. Microwave on  
**MEDIUM-HIGH (70%)** power  
45 seconds; stir. Morsels may  
retain some of their shape. If  
necessary, microwave at addi-  
tional 10- to 15-second inter-  
vals, stirring just until melted.

Beat cream cheese and  
sugar in large mixer bowl until  
creamy. Beat in chocolate mix-  
ture. Add whipped topping and  
stir vigorously until smooth.  
Spoon into prepared pie crust  
and swirl top. Sprinkle with  
remaining peanuts and drizzle  
with remaining caramel top-  
ping. Cover; refrigerate at least  
1 hour.

**Nutrition per serving:** 280  
cal; 9 g carb; 5 g pro; 20 g fat (9  
g sat. fat, 7 g mono. fat); 30 mg  
cholesterol; 230 mg sodium