Peanut Butter Pie

Ingredients:

 1 Oreo Crust

 1¼ cup whipping cream, divided

 ¾ cup peanut butter

 1 package (8 oz) cream cheese

 ¾ cup dark brown sugar (light will work in a pinch)

 ½ tsp. vanilla

 ¼ cup powdered sugar

 2/3 cup chocolate chips

Procedure:

1. Put 1 cup of the whipping cream in a medium bowl and freeze for 10 minutes.
2. Meanwhile, beat the cream cheese, peanut butter and the brown sugar in another bowl until creamy. Take the whipping cream from the freezer, add vanilla and beat on low speed for 2 minutes. Add powdered sugar and beat on high until soft peaks form. Do not overbeat.
3. Fold the whipped cream into peanut butter mixture. Pour the filling into the crust, spreading the top evenly. Freeze for at least 3 hours.
4. When pie is frozen, combine the chocolate and the remaining ¼cup whipping cream in a microwave for 30-40 seconds. Stir until smooth. Spread over pie. Return to freezer. Put in refrigerator 1 hour before serving.