



I really like this small version of the recipe because I can enjoy it multiple times during the day!

Description

Ingredients

Amount of Ingredients

Smooth peanut butter 1 cup of powdered sugar 1 cup of heavy cream 1 cup of vanilla extract 1 small spoon

Small pie crusts made from graham crackers. 12 You can add chocolate shavings or peanut butter cups if you want. To decorate.

Preparation

In a big bowl, mix the peanut butter and powdered sugar until smooth.

In another bowl, beat the thick cream and vanilla extract until it forms stiff peaks. Be cautious not to whip too much!

Carefully mix the whipped cream into the peanut butter mixture until they are just mixed. You should keep some air in the whipped cream to make the filling lighter.

Put the filling evenly into the small graham cracker crusts. Use a kitchen tool to flatten the surfaces.

Put the pies in the fridge for at least 2 hours, or until the filling is firm.

When you're ready to serve, add chocolate shavings or small peanut butter cups, if you like.

Category

1. Grandma Recipes

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