# Lisa's Chocolate Peanut Butter Pie

1 deep dish pie shell
1 package instant chocolate pudding  (I use sugar free)
1 1/2 cups milk
1/2 cup heavy cream
1 package cream cheese (or Neufchatel) softened
1 container Cool Whip (I use sugar free)
1 cup peanut butter  (smooth is better)
1 small bar dark chocolate or 1/2 cup semi-sweet chocolate chips

1 - Bake unfilled pie shell according to package directions  (I always puncture sides and bottom of shell with a fork all over before placing in oven and then bake till lightly browned.)

2 - Use electric beater or stand mixer to blend together pudding, milk and cream.  Once done, it will be thick and fluffy (the cream helps it act more like whipped cream rather than pudding, which doesn't set up as well.)  Set aside in refrigerator.

3 - Beat together cream cheese and peanut butter until well blended.  Add the Cool Whip and blend until combined with peanut butter mixture.  Set aside, but don't refrigerate.

4 - Once crust is completely cool you can assemble the pie.  You will probably not use all of the chocolate pudding ( I use about half and then spoon the rest into cups.)  Spread the pudding in cooled pie crust until crust is 1/3 to 1/2 full.  Place the pie in the freezer and freeze until pudding is completely firm.  Scoop peanut butter mixture on top of chocolate pudding and spread to sides of crust, mounding the mixture in the center.

5 - Break up chocolate bar (or place chocolate chips) in a microwave safe cup and place in microwave for 10 seconds.  Stir (it won't look like it has melted much this first time) then repeat, (10 seconds in microwave and then stir) two or three times until chocolate is melted and able to be drizzled.

6 - Drizzle chocolate over pie and refrigerate uncovered at first.  Once chocolate is hardened, you can cover pie with plastic wrap.  It is ready to serve once completely chilled.  Usually I refrigerate overnight.  It is best when served cold.