

Jobs offers this recipe for Peanut Butter Pie excerpted from her book **Sensational Stevia Desserts**:

Positively (Divine) Peanut Butter Pie

Serving Size: 1 slice • Total Servings: 8

*1 cup (8 oz.) heavy cream**

¼ tsp. vanilla extract

¼ tsp. stevia extract (minimum to add, add more based on sweetness preference)

4 oz. Neufchâtel cream cheese, softened

½ cup smooth natural peanut butter

¾ tsp. stevia extract (minimum to add, add more based on sweetness preference)

1 prepared chocolate cookie piecrust (preferably Arrowhead Mills brand because it has no hydrogenated oils or refined sugar)

Beat heavy cream, vanilla and stevia extract until stiff peaks form. Set aside. Fold cream cheese and peanut butter in large mixing bowl. Using an electric mixer, beat at medium until well blended. Add the ¾ tsp. stevia extract and whipped cream mixture to the peanut butter/cheese mixture. Beat until smooth. Place filling into piecrust and cover. Refrigerate or freeze for at least 2 hours. Prior to serving, if frozen, defrost on counter for about 30 minutes.

*1 cup heavy cream yields about 2 cups whipped cream.

Nutrition Facts/Serving

Calories	294
Carbohydrates	16g
Total Sugars	7g
Fiber	1g
Fat	23g
Cholesterol	31mg
Sodium	202mg
Protein	7g

(Excerpted from **Sensational Stevia Desserts** by Lisa Jobs, Healthy Lifestyle Publishing LLC Copyright© 9/05)