



Freezy Downside-Up PB Dream Pie



1 slice (1/8th of recipe): 159 calories, 6.5g total fat (1g sat. fat), 235mg sodium, 18g carbs, 1g fiber, 8.5g sugars, 7g protein

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Prep: 15 minutes

Freeze: 2 hours



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Ingredients

1/2 cup reduced-fat creamy peanut butter, room temperature
Half an 8-oz. tub fat-free cream cheese, room temperature
1/4 cup powdered sugar
1/2 cup light vanilla soymilk
1 cup Cool Whip Free (thawed), or HG Alternative below
2 sheets (8 crackers) low-fat honey graham crackers, crushed
Optional topping: Fat Free Reddi-wip

Directions

In a large bowl, combine peanut butter with cream cheese. With an electric mixer set to medium speed, beat until smooth and uniform.

Set mixer to low speed. Continue to beat while gradually adding powdered sugar, followed by soymilk.

Fold in Cool Whip. Transfer filling to a pie pan. Top with crushed graham crackers. Cover and freeze until firm, at least 2 hours.

Slice and enjoy!

MAKES 8 SERVINGS

HG Alternative: If you prefer a natural option, swap Cool Whip with natural light whipped topping. We love the kinds by [So Delicious](#) and [Truwhip](#).

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