

# Foster's Body & Paint

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## Candy Bar Pie

### Ingredients:

- 1 Pillsbury refrigerated pie crust, softened as directed on box
- 5 Snickers candy bars, unwrapped
- 4 packages cream cheese (3 oz each), softened
- 1/2 cup sugar
- 2 eggs
- 1/3 cup sour cream
- 1/3 cup creamy peanut butter
- 3 tblsp whipping cream
- 2/3 cup milk chocolate chips

Prep time: 25 minutes

Ready in: 5 hours & 5 minutes

Makes 10 servings



### Preparations:

- 1.) Heat oven to 450 degrees. Make pie crust as directed on box for one crust filled pie using 9-inch glass pie pan. Bake 5 to 7 minutes or until very lightly browned. Cool 10 minutes. Reduce oven temperature to 325 degrees.
- 2.) Meanwhile, cut candy bars in half lengthwise; cut into ¼-inch pieces. Set aside. In small bowl, beat cream cheese and sugar with electric mixer on medium speed until smooth. Add eggs 1 at a time, beating well after each addition. Beat in sour cream and peanut butter until mixture is smooth.
- 3.) Arrange candy bar pieces in bottom of partially baked crust. Spoon cream cheese mixture over candy bar pieces.
- 4.) Bake at 325 degrees for 30 to 40 minutes or until center is set. Cool completely, about 2 hours.
- 5.) In 1 quart saucepan, heat whipping cream over low heat until very warm. Remove from heat; stir in chocolate chips until melted and mixture is smooth. Spread over top of pie. Refrigerate 2 hours before serving. Store in refrigerator.

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