

## Spider Web Pie



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### Crust

- 5 1/2 tablespoons butter
- 1 cup semi-sweet chocolate chips
- 2 1/2 cups chocolate flavored rice cereal

### Filling

- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 3/4 cup creamy peanut butter
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 cup (1/2 pint) whipping cream
- 2 tablespoons granulated sugar

### Topping

- Hot fudge ice cream topping, warmed
- 2 peanut butter cups
- 1 (1.55 ounce) milk chocolate candy bar, broken and cut into strips
- 4 white candy dots

**Chill** a large mixing bowl and wire whisk attachment for an electric mixer. Grease bottom and sides of a 10 inch pie plate.

**In a large microwave-safe bowl**, heat butter and chocolate chips for 30 seconds. Stir. Heat an additional 30 seconds, and stir until smooth. Add cereal. Mix and stir until cereal is coated in chocolate. Spread crust into the

bottom and partially up sides of pie plate. Chill 15 minutes. Push chilled cereal up sides of pie plate again, making sure bottom is covered. Chill an additional 15 minutes.

**In a medium mixing bowl**, beat cream cheese until smooth. Add sweetened condensed milk and mix well. Add peanut butter and mix well. Add lemon juice and vanilla extract. Mix well. Scrape down sides of bowl, mix well, and set aside.

**Using the chilled bowl and wire whisk attachment**, whip whipping cream until stiff with an electric mixer on high speed. Gradually add sugar, beat until stiff. Gently fold whipped cream into cream cheese mixture. Pour into prepared crust and smooth top.

**Freeze 4 hours.** Prior to serving, warm hot fudge topping and pour into a squeeze bottle. Create a spider web on top of pie. Place peanut butter cups upside down to make spider bodies. Place cut milk chocolate bars around peanut butter cup to make legs. Using hot fudge topping, attach 2 white candies on each peanut butter cup to make eyes. To serve, sit bottom of pie plate in lukewarm, not hot, water for 10 to 15 seconds prior to cutting. Serve chilled.

**Cook's Note:** *Electric mixer required.* This recipe was tested in a 700 watt microwave oven with a turntable.