

Peanut Butter Brittle Pie

Ingredients

1 graham cracker pie crust or chocolate crust	1/2 cup light corn syrup
1½ pints vanilla ice cream	1/8 tsp salt
Peanut Butter Sauce	1/2-1 cup chopped peanuts
1/2 cup light corn syrup	1 cup sugar
1/3 cup peanut butter	1 tsp margarine
	1 tsp vanilla extract
	1 tsp baking soda

Directions

Mix the corn syrup and peanut butter for the peanut butter sauce together in a small bowl. Spread half over the crust and set the rest aside. Smear the ice cream on top of the sauce. Place pie in freezer until ready to serve. When serving, drizzle the rest of the sauce on top and garnish with peanut brittle pieces.

To make the peanut brittle, mix together the corn syrup, salt, peanuts, and sugar in a 1 1/2 quart microwaveable bowl. Microwave for 4 minutes. Stir. Microwave another 3 minutes. Add the margarine and vanilla. Microwave for 1-3 minutes, watching carefully so that it doesn't burn, until caramel colored. Add the baking soda and mix together. Pour onto greased cookie sheet and flatten.

Cool well and break into pieces.

Note: Sauce can be made a few days in advance and warmed before using. Brittle can be made at least a week in advance and kept in the freezer.

