

Caramel Turtle Pie



No description needed ~ the name says it all!

Serves 8

1 Oreo Cookie crust ~ store bought, or can use graham cracker crust

1/2c pecan halves, roasted, divided use

8oz cream cheese, room temperature

4c Cool Whip, thawed

3/4c confectioner's sugar

2oz white chocolate square, shaved with vegetable peeler

1/2c peanut butter

1c bottled caramel sauce

2T milk

Using an electric mixer, beat the cream cheese and confectioner's sugar until smooth. Add the peanut butter, milk, and half of the pecans. Beat the mixture until smooth.

Fold in half of the Cool Whip into the peanut butter mixture.

Spoon the filling into the pie shell. Refrigerate for 60~90 minutes.

When ready to serve, garnish with the remaining whipped cream, chopped pecans, white chocolate shavings and drizzle with caramel sauce.

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