Peanut Butter Krispie Pies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12:

- 100g rice krispies
- 75g butter, softened

- 100g peanut butter
- 100g soft cream cheese
- 125g whipped cream

- 200g condensed milk
- 3 tbsp lemon juice
- Some mini Smarties to decorate

Instructions

1. Line a muffin tray with clingfilm.
2. Mix the krispies and butter well, then push into the base and sides of each muffin hole. Cover and stick in the freezer for half an hour.
3. Meanwhile, beat the cream cheese, followed by the peanut butter and milk til smooth.

4. Mix in the lemon, then gently fold in the cream.
5. Spoon into the pie bases, adding a few Smarties on top to decorate.

6. Return to the freezer for at least 6 hours to set.

You can eat these straight from the freezer :-)