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Frozen Peanut Butter-Pretzel Pie

- 3 Cups low-fat vanilla frozen yogurt, softened
- 1/3 Cup creamy natural peanut butter
- 1/4 Cup broken thin pretzel sticks, plus more for garnish
- 1 9-inch chocolate-cookie pie crust

- 1) Combine frozen yogurt and peanut butter in a medium bowl. Stir in 1/4 cup pretzel pieces. Spread into crust. Freeze until very firm, at least 3 hours. Let stand at room temperature for about 10 minutes before serving. Top with more pretzel pieces, if desired.

Makes 8 servings

