

Mix milk & half & half together. Put $1\frac{3}{4}$ cups of this mixture, the $\frac{1}{2}$ cup sugar and the butter in a heavy saucepan. Heat to warm point. Mix the egg yolks, $\frac{1}{4}$ cup of the milk mixture and the cornstarch. Add to warm milk mixture. Cook over medium heat, stirring constantly, until thick. Remove from heat and add the vanilla and peanut butter. Stir until smooth. Pour into baked, cooled pie shell.

Beat the egg whites with cream of tartar until stiff. Add the $\frac{2}{3}$ cup sugar & continue beating until stiff & glossy. Spread over pie, being sure to seal edges. Sprinkle with with chopped peanuts. Bake in preheated 350° to 400° oven until meringue is brown. Cool & serve.