

Peanut Butter Crunch Lasagna: A No-Bake Dessert That Steals the Show

If a peanut butter pie and a candy bar had a baby-it would be this



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2 min

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INGREDIENTS

1 package (14 oz) chocolate graham crackers

1 cup creamy peanut butter

1 (8 oz) package cream cheese, softened

1 cup powdered sugar

1 (8 oz) tub whipped topping, divided

1 (3.9 oz) box instant chocolate pudding mix

2 cups cold milk

$\frac{1}{2}$ cup chopped peanut butter cups

$\frac{1}{2}$ cup crushed pretzels or peanuts (for crunch)

Optional Swaps & Add-Ins:

Use vanilla or peanut butter pudding instead of chocolate

Swap graham crackers for Oreo thins or digestive biscuits

Add a drizzle of hot fudge or caramel between layers

Use crushed Reese's Pieces, toffee bits, or chopped Snickers for topping

Instructions:

Make the Peanut Butter LayerIn a mixing bowl, beat together cream cheese, peanut butter, and powdered sugar until smooth. Fold in half the whipped topping until creamy and fluffy.

Prepare the PuddingIn a separate bowl, whisk chocolate pudding mix with cold milk for 2 minutes until thickened. Set aside.

Start LayeringPlace a layer of chocolate graham

crackers on the bottom of a 9x13-inch dish.

Add FillingSpread the peanut butter mixture evenly over the crackers.

Add Pudding LayerTop with chocolate pudding. Add another layer of graham crackers and repeat layers until ingredients are used.

Finish StrongSpread the remaining whipped topping over the top. Sprinkle with chopped peanut butter cups and crushed pretzels or peanuts for that perfect crunch.

Chill & ServeCover and refrigerate for at least 4 hours or overnight. Slice and serve cold.

Tips for Success:

Let it chill: The longer it rests, the better the layers set and the flavor blends.

Use a serrated knife for clean slices.

Make it ahead: Perfect for prepping a day before events.

Store in the fridge for up to 5 days-if it lasts that long!

Serving Suggestions & Pairings:

A glass of cold milk or iced coffee

A fruity drink like lemonade or iced tea

Follow up with This Brownie Batter Dip for a second no-bake chocolate hit

Keep the peanut butter love going with The Best Peanut Butter Brownies I've Ever Made

Add a chewy snack option like These No-Bake Monster Cookie Energy Balls

Or satisfy cookie cravings with These Chocolate Chip Cookie Bites

Sneak a spoonful of This Edible Cookie Dough for a midnight snack

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12. Serving Suggestions & Pairings: This dessert is indulgent on its own, but you can pair it with:
13. A glass of cold milk or iced coffee

14. A fruity drink like lemonade or iced tea
15. Follow up with : This Brownie Batter Dip for a second no-bake chocolate hit
16. Keep the peanut butter love going with : The Best Peanut Butter Brownies I've Ever Made
17. Add a chewy snack option like : These No-Bake Monster Cookie Energy Balls
18. Or satisfy cookie cravings with : These Chocolate Chip Cookie Bites
19. Sneak a spoonful of : This Edible Cookie Dough for a midnight snack
20. More Recipes You'll Love: The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
21. This : Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
22. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings
23. These : No-Bake Monster Cookie Energy Balls Are My Favorite Snack to Keep on Hand
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. Final Thoughts: This Peanut Butter Crunch Lasagna is the ultimate no-bake dessert: creamy, layered, loaded with chocolate and peanut butter, and full of fun textures from candy and crunch. Whether you're making it for a crowd or hoarding it for yourself (no judgment!), it's a dessert that brings smiles with every chilled slice.

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