

## Peanut Butter Chocolate Swirl Pie (No Oven Needed!)

No-Bake Chocolate Peanut Butter Swirl Pie



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### INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/2 cup granulated sugar
- 1/4 cup unsalted butter, melted

For the Filling:

- 1 cup creamy peanut butter
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 1 cup heavy cream

For the Chocolate Swirl:

- 1/2 cup semisweet chocolate chips
- 1 tbsp unsalted butter

Swaps & Notes:

**Graham Crackers:** Swap with crushed Oreos or digestive biscuits for a twist.

**Peanut Butter:** Use almond or cashew butter if you prefer-or go crunchy for texture.

**Cream Cheese:** Full-fat works best for richness, but light cream cheese can be used.

**Heavy Cream:** Cool Whip can be subbed in a pinch, though it slightly alters the texture.

**Chocolate Chips:** Milk or dark chocolate chips can replace semisweet depending on your sweet tooth.

How to Make It:

Make the CrustCombine graham cracker crumbs, granulated sugar, and melted butter. Press firmly

into the bottom and sides of a 9-inch pie dish.

Chill in the fridge while preparing the filling.

**Make the Filling**In a large bowl, beat together peanut butter, softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy.

**Whip the Cream**In another bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the peanut butter mixture to create a light and fluffy filling.

**Assemble the Pie**Spread the peanut butter filling evenly into the chilled crust.

**Add the Chocolate Swirl**Melt chocolate chips and butter together in the microwave (30-second intervals, stirring in between) until smooth.

Drizzle over the filling and use a knife or skewer to create decorative swirls.

**Chill to Set**Refrigerate the pie for at least 4 hours, preferably overnight, until fully set.

**Serve & Enjoy**Slice chilled and serve-this pie holds beautifully and tastes even better the next day.

**Tips for Success:**

Let the cream cheese fully soften before mixing to avoid lumps.

Chill your bowl and beaters before whipping cream for best results.

Don't over-swirl the chocolate-less is more for a pretty marble effect.

Use a hot knife for clean slices (run it under hot water and wipe between cuts).

**Serving Suggestions & Pairings:**

A tall glass of cold milk

A shot of espresso or strong coffee

## DIRECTIONS

1. **Make the : Crust**Combine graham cracker crumbs, granulated sugar, and melted butter. Press firmly into the bottom and sides of a 9-inch pie dish. Chill in the fridge while preparing the filling.
2. **Make the : Filling**In a large bowl, beat together peanut butter, softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy.
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4. **Assemble the : Pie**Spread the peanut butter filling evenly into the chilled crust.
5. **Add the : Chocolate Swirl**Melt chocolate chips and butter together in the microwave (30-second intervals, stirring in between) until smooth. Drizzle over the filling and use a knife or skewer to create decorative swirls.
6. **Chill to : Set**Refrigerate the pie for at least 4 hours, preferably overnight, until fully set.
7. **Serve & : Enjoy**Slice chilled and serve-this pie holds beautifully and tastes even better the next day.
8. **Tips for Success:** Let the cream cheese fully soften before mixing to avoid lumps.
9. **Chill your bowl and beaters before whipping cream for best results.**
10. **Don't over-swirl the chocolate-less is more for a pretty marble effect.**
11. **Use a hot knife for clean slices (run it under hot water and wipe between cuts).**

12. Serving Suggestions & Pairings: Pair a slice with:
13. A tall glass of cold milk
14. A shot of espresso or strong coffee
15. This refreshing : Blueberry Lemonade
16. For a boozy twist, try it with this : Classic Margarita
17. Want a full dessert spread? Add these favorites:
18. Brownie : Batter Dip
19. Edible : Cookie Dough
20. Chocolate : Chip Cookie Dough Brownie Bombs
21. Storage & Leftover Tips: Store the pie in the fridge, covered, for up to 5 days.
22. You can freeze slices individually wrapped in plastic wrap and foil for up to 2 months. Thaw overnight in the fridge before serving.
23. More Recipes You'll Love: The Best Peanut Butter Brownies I've Ever Made
24. No-Bake : Oreo Cream Pie
25. Final Thoughts: This No-Bake Chocolate Peanut Butter Swirl Pie is everything a dessert should be-easy, indulgent, and guaranteed to impress. Whether you're making it for a party or just to treat yourself, this pie is proof that you don't need an oven to create something unforgettable.

## SWAPS & NOTES

: it's creamy, rich, and sweet with a hint of saltiness, and best of all-it requires zero baking .

Whether you're looking for a stress-free dessert for a party or just a treat to stash in your fridge for those late-night cravings, this pie is a winner.

Why I Love This Recipe This pie is the kind of dessert that disappears fast.

I love that it requires only a handful of pantry staples, takes minimal effort, and always looks like you put in way more work than you actually did.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peanut-butter-chocolate-swirl-pie-no-oven-needed/>