

## No-Bake Chocolate Peanut Butter Pie That Melts in Your Mouth

Chocolate Peanut Butter Pie (No-Bake!)



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### INGREDIENTS

For the Oreo Crust:

24 Oreo cookies, crushed  
6 tbsp unsalted butter, melted

For the Filling:

1 (8 oz) package cream cheese, softened  
1 cup creamy peanut butter  
1 cup powdered sugar, sifted  
1 tsp vanilla extract  
1 (12 oz) tub whipped topping, thawed

Optional Garnish:

Chocolate shavings  
Chopped peanuts

### DIRECTIONS

1. Make the Crust: In a medium bowl, combine crushed Oreos and melted butter.
2. Press mixture firmly into the bottom and sides of a 9-inch pie dish.
3. Chill in the refrigerator while preparing the filling.
4. Make the Filling: In a large bowl, beat together cream cheese and peanut butter until smooth.
5. Gradually add in powdered sugar and beat until fully incorporated.
6. Mix in vanilla extract.
7. Gently fold in the whipped topping until the filling is light and fluffy.
8. Assemble the Pie: Pour the peanut butter filling into the chilled Oreo crust.
9. Smooth the top with a spatula.
10. Cover and refrigerate for at least 4 hours (or overnight) to set.
11. Garnish and Serve: Before serving, top with chocolate shavings, chopped peanuts, or even mini peanut butter cups for flair.
12. Slice and enjoy cold!

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Original recipe: <https://chefmaniac.com/no-bake-chocolate-peanut-butter-pie-that-melts-in-your-mouth/>