

Peanut Butter Butterfinger Pie with Cool Whip and Oreo Crust

Butterfinger Pie: A No-Bake Peanut Butter and Chocolate Dream



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INGREDIENTS

For the Crust:

24 Oreo cookies, crushed

5 tablespoons unsalted butter, melted

For the Filling:

8 oz cream cheese, softened

$\frac{1}{2}$ cup granulated sugar

1 teaspoon vanilla extract

1 cup creamy peanut butter

8 oz whipped topping (Cool Whip), thawed

$\frac{1}{2}$ cups Butterfinger candy bars, crushed

For Garnish:

$\frac{1}{2}$ cup Butterfinger candy bars, crushed

$\frac{1}{4}$ cup chocolate syrup (optional)

Ingredient Tips & Substitutions:

No Oreos? Try graham crackers or chocolate wafer cookies.

Creamy peanut butter: Stick with shelf-stable kinds like Jif or Skippy for best texture.

Whipped topping: Can sub with homemade whipped cream, but Cool Whip holds structure better.

Butterfingers: Mini bars or fun-size work great-just crush them finely.

Step-by-Step Instructions:

1. Make the Crust:

2. Make the Filling:

3. Assemble and Garnish:

4. Chill and Serve:

Tips for Dessert Success:

Use a food processor for a fine, even Oreo crumb.

Chill fully before slicing so the pie holds together cleanly.

Want extra crunch? Mix in chopped peanuts or toffee bits.

Store leftovers covered in the fridge up to 5 days, or freeze for up to 2 months.

What to Serve With It:

Brownie Batter Dip - for dipping pretzels, cookies, or fruit

No-Bake Oreo Cream Pie - for double pie delight

Peanut Butter Brownies - extra indulgent with a chewy contrast

Edible Cookie Dough - another no-oven-required fave

Chocolate Chip Cookie Dough Brownie Bombs - perfect bite-sized treats to serve alongside

Storage & Freezing:

DIRECTIONS

1. **Make the Crust:** In a medium bowl, mix crushed Oreos with melted butter until fully combined. Press mixture firmly into a 9-inch pie dish (bottom and sides). Chill in the refrigerator while you prepare the filling.
2. **Make the Filling:** In a large bowl, beat cream cheese, sugar, and vanilla until smooth. Add peanut butter and mix until well combined. Gently fold in the whipped topping until light and fluffy. Stir in 1/4 cup of crushed Butterfinger bars.
3. **Assemble and Garnish:** Spoon the filling into the prepared crust and spread evenly. Top with remaining 1/4 cup crushed Butterfingers. Drizzle with chocolate syrup if desired.
4. **Chill and Serve:** Refrigerate for at least 4 hours, or overnight for best texture. Slice and serve cold!
5. **Tips for Dessert Success:** Use a food processor for a fine, even Oreo crumb.
6. **Chill fully before slicing** so the pie holds together cleanly.
7. **Want extra crunch?** Mix in chopped peanuts or toffee bits.
8. **Store leftovers covered in the fridge up to 5 days, or freeze for up to 2 months.**
9. **What to Serve With It:** This Butterfinger Pie is rich, so pair it with cool, creamy drinks or other fun no-bake treats:
10. **Brownie : Batter Dip** - for dipping pretzels, cookies, or fruit
11. **No-Bake : Oreo Cream Pie** - for double pie delight
12. **Peanut : Butter Brownies** - extra indulgent with a chewy contrast

13. Edible : Cookie Dough - another no-oven-required fave
14. Chocolate : Chip Cookie Dough Brownie Bombs - perfect bite-sized treats to serve alongside
15. Storage & Freezing: Fridge: Store tightly covered for up to 5 days.
16. Freezer: Wrap tightly and freeze for up to 2 months. Let thaw in the fridge for a few hours before serving.
17. Make-ahead: Ideal for holidays and events-prepare the night before and chill until ready.
18. More No-Bake Desserts You'll Love: This No-Bake Oreo Cream Pie
19. Brownie : Batter Dip
20. Edible : Cookie Dough
21. Final Thoughts: This Butterfinger Pie is the ultimate mashup of candy bar joy and creamy pie magic. It's quick to make, no oven needed, and guaranteed to wow at any gathering-or quiet night in.
22. ? Did you try it? Leave a review below or tag @chefmaniac with your slice! Don't forget to follow us for more dreamy no-bake desserts and candy-loaded creations.

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

Original recipe: <https://chefmaniac.com/peanut-butter-butterfinger-pie-with-cool-whip-and-oreo-crust/>