

## Amish Peanut Butter Cream Pie - A Dreamy No-Bake Dessert

Amish Peanut Butter Cream Pie: A No-Bake Classic



**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 pre-made graham cracker pie crust
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 8 oz cream cheese, softened
- 1 cup granulated sugar
- 2 cups heavy cream
- 1 teaspoon vanilla extract
- 1 cup milk
- 1 package (3.4 oz) instant vanilla pudding mix

#### Optional Swaps & Notes:

**Pie Crust:** You can use a homemade graham cracker or Oreo crust for extra flair.

**Peanut Butter:** Stick with creamy for traditional texture; chunky adds a fun twist.

**Pudding Flavor:** Try butterscotch or banana pudding for a flavor twist.

**Whipped Cream Shortcut:** Store-bought whipped topping works in a pinch but homemade is always best.

#### Instructions:

1. Make the Peanut Butter Crumbs:
2. Cream Cheese Base:
3. Whip the Cream:
4. Pudding Layer:
5. Assemble the Pie:
6. Chill & Serve:

#### Tips for Success:

Use chilled bowls for whipping cream-it sets faster.

Don't overmix the whipped cream when folding; keep it airy.

Make ahead: This pie tastes even better after resting overnight.

#### Serving Suggestions & Pairings:

A drizzle of chocolate syrup or caramel.

A side of Old-School No-Bake Cookies for texture contrast.

A scoop of vanilla ice cream for summer potlucks.

Coffee or milk for classic comfort.

#### Storage Tips:

Refrigerator: Cover and chill leftovers for up to 3 days.

Freezer: You can freeze this pie without the whipped topping for up to 1 month. Thaw in the fridge overnight before serving.

#### More Recipes You'll Love:

Peanut Butter Brownies - rich and gooey with bold peanut flavor.

## DIRECTIONS

1. **Make the Peanut Butter Crumbs:** In a bowl, combine peanut butter and powdered sugar. Mix with a fork or your hands until crumbly. Reserve  $\frac{1}{2}$  cup for topping.
2. **Cream Cheese Base:** Beat the cream cheese and granulated sugar until smooth. Add vanilla extract and beat to combine.
3. **Whip the Cream:** Whip the heavy cream in a chilled bowl until stiff peaks form. Gently fold half into the cream cheese mixture. Reserve the rest for topping.
4. **Pudding Layer:** Whisk together the milk and vanilla pudding mix until thickened, about 2-3 minutes. Fold into the cream cheese mixture until smooth.
5. **Assemble the Pie:** Sprinkle peanut butter crumbs into the bottom of the graham crust. Pour in the filling. Spread reserved whipped cream on top and garnish with remaining crumbs.
6. **Chill & Serve:** Refrigerate for at least 4 hours or until firm. Slice and serve cold.
7. **Tips for Success:** Use chilled bowls for whipping cream-it sets faster.
8. **Don't overmix the whipped cream when folding; keep it airy.**
9. **Make ahead:** This pie tastes even better after resting overnight.
10. **Serving Suggestions & Pairings:** This dessert pairs well with:
  11. A drizzle of chocolate syrup or caramel.
  12. A side of : Old-School No-Bake Cookies for texture contrast.
  13. A scoop of vanilla ice cream for summer potlucks.

14. Coffee or milk for classic comfort.
15. Want to go all in on no-bake desserts? Serve with a tray of No-Bake Monster Cookie Energy Balls or some Edible Cookie Dough to round out a full spread.
16. Storage Tips: Refrigerator: Cover and chill leftovers for up to 3 days.
17. Freezer: You can freeze this pie without the whipped topping for up to 1 month. Thaw in the fridge overnight before serving.
18. More Recipes You'll Love: Craving more sweet treats without turning on the oven?
19. Peanut : Butter Brownies - rich and gooey with bold peanut flavor.
20. Brownie : Batter Dip - the perfect dip for cookies, fruit, or just a spoon.
21. No-Bake : Cookies - a classic bite of nostalgia.
22. Final Thoughts: This Amish Peanut Butter Cream Pie is one of those magical recipes that's simple, fast, and unforgettable. Whether you're making it for a party, a holiday, or a quiet night at home, it always delivers. It's no-bake bliss in every creamy, dreamy bite.
23. Tried it? Let me know how it turned out and tag your pie pics-I'd love to see them! For more no-bake inspiration, be sure to follow along and explore more desserts at Chef Maniac.

## SWAPS & NOTES

**Pie Crust:** You can use a homemade graham cracker or Oreo crust for extra flair.

**Peanut Butter:** Stick with creamy for traditional texture; chunky adds a fun twist.

**Pudding Flavor:** Try butterscotch or banana pudding for a flavor twist.

**Whipped Cream Shortcut:** Store-bought whipped topping works in a pinch but homemade is always best.

## TIPS FOR SUCCESS

Use chilled bowls for whipping cream-it sets faster.

Don't overmix the whipped cream when folding; keep it airy.

Make ahead: This pie tastes even better after resting overnight.

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

Original recipe: <https://chefmaniac.com/amish-peanut-butter-cream-pie-a-dreamy-no-bake-dessert/>