

## Giant Reese's Peanut Butter Pie: The Ultimate No-Bake Indulgence

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**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Layers:

- 1 (9-inch) pie crust, pre-baked (or a store-bought graham cracker crust for ease)
- 2 cups semi-sweet chocolate chips
- $\frac{1}{2}$  cup heavy cream
- 1  $\frac{1}{2}$  cups creamy peanut butter (I prefer a standard processed peanut butter like Jif or Skippy for the best texture)
- 1 cup powdered sugar
- $\frac{1}{2}$  cup melted butter
- 1 teaspoon vanilla extract
- Pinch of salt

For the Topping & Garnish:

- 1  $\frac{1}{2}$  cups chopped mini Reese's cups (or rough-chopped regular Reese's cups)
- 1 cup peanut butter chips (for melting into the chocolate layer and topping)

Swaps and Notes:

**Crust:** While a traditional pre-baked shortbread or pastry crust is excellent, an Oreo or chocolate graham cracker crust takes the chocolate factor up a notch.

**Peanut Butter:** For the creamiest texture, stick to creamy, shelf-stable peanut butter. Natural peanut butter tends to be runnier and won't hold its shape as well in the filling.

**Chocolate:** You can swap the semi-sweet chocolate chips for milk chocolate chips if you prefer a

sweeter, milder flavor, or dark chocolate chips for a richer, more intense chocolate hit.

**Make it Ahead:** This is the perfect make-ahead dessert! It keeps beautifully in the fridge for up to 4 days. If you're a fan of desserts you can prep in advance, check out my recipe for Pecan Pie Bars.

**How to Make the Giant Reese's Peanut Butter Pie:**

**1. Prepare the Initial Chocolate Layer:**

In a small saucepan over low heat, or in a microwave-safe bowl, combine 1 cup of the chocolate chips and  $\frac{1}{4}$  cup of the heavy cream. Stir constantly until the chocolate is fully melted and smooth. Alternatively, you can use the peanut butter chips here to create a creamy peanut butter ganache base.

Pour this melted chocolate/cream mixture evenly into the bottom of the pre-baked pie crust.

Chill in the refrigerator for at least 30 minutes to allow the chocolate base to set firmly.

**2. Make the Peanut Butter Filling:**

In a large mixing bowl, combine the creamy peanut butter, powdered sugar, melted butter, vanilla extract, and a pinch of salt.

Beat with an electric mixer or vigorously stir until the mixture is light, fluffy, and smooth. The filling should be thick enough to hold its shape.

Carefully spread the entire peanut butter filling layer over the chilled chocolate base in the pie crust. Smooth the top with a spatula.

**3. Create the Final Ganache Topping:**

Melt the remaining 1 cup of chocolate chips with a splash of milk or cream (about 2 tablespoons) until completely smooth to create a thin ganache.

Drizzle or gently pour the ganache over the peanut butter filling. Use the back of a spoon to spread it out to the edges.

Immediately garnish the top generously with the chopped mini Reese's cups and the remaining peanut butter chips.

**4. Chill and Serve:**

Return the pie to the refrigerator and chill for a minimum of 2 hours, or until the pie is firm enough to slice cleanly.

Slice into generous portions and serve cold. Enjoy your peanut butter heaven!

**Tips for Success:**

**Butter Temperature:** Ensure your butter is fully melted when making the peanut butter filling. This helps everything bind together smoothly without lumps.

## DIRECTIONS

1. Follow these simple steps for peanut butter perfection:
2. Prepare the Initial Chocolate Layer: In a small saucepan over low heat, or in a microwave-safe bowl, combine 1 cup of the chocolate chips and  $\frac{1}{4}$  cup of the heavy cream. Stir constantly until the chocolate is fully melted and smooth. Alternatively, you can use the peanut butter chips here to create a creamy peanut butter ganache base.
3. Pour this melted chocolate/cream mixture evenly into the bottom of the pre-baked pie crust.
4. Chill in the refrigerator for at least 30 minutes to allow the chocolate base to set firmly.
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7. Carefully spread the entire peanut butter filling layer over the chilled chocolate base in the pie crust. Smooth the top with a spatula.
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10. Immediately garnish the top generously with the chopped mini Reese's cups and the remaining peanut butter chips.
11. Chill and Serve: Return the pie to the refrigerator and chill for a minimum of 2 hours, or until the pie is firm enough to slice cleanly.
12. Slice into generous portions and serve cold. Enjoy your peanut butter heaven!
13. Tips for Success: Butter Temperature: Ensure your butter is fully melted when making the peanut butter filling. This helps everything bind together smoothly without lumps.
14. Clean : Slices: For perfectly clean slices, run your knife under hot water and wipe it clean between each cut. This keeps the chocolate layer from cracking or dragging.
15. Do Not : Rush the Chill Time: The 2-hour minimum chill time is crucial. This is what allows the peanut butter filling to set up and prevents the layers from running when you slice the pie.
16. Boost the : Peanut Butter Flavor: Want even more peanut butter? Try making my recipe for The Best Peanut Butter Brownies I've Ever Made and serving a small piece alongside the pie!
17. Serving Suggestions and Pairings: This rich pie is a complete dessert on its own, but it pairs wonderfully with a few simple accompaniments to enhance the experience.
18. Coffee: A strong, hot cup of black coffee or a chilled glass of cold brew is the ideal pairing, as the bitterness of the coffee beautifully balances the pie's sweetness.
19. Ice : Cream: A scoop of vanilla bean ice cream or even a little whipped cream adds a lovely textural contrast.
20. Milk: Serve it with a cold glass of milk for the ultimate nostalgic pairing.
21. ? Nutritional Information (Per Serving):  
Disclaimer: This is an approximation based on standard ingredient values for a pie cut into 10 servings.
22. Export to : Sheets
23. Storage and Leftover Tips: Storage: Store any leftover Giant Reese's Peanut Butter Pie tightly covered in plastic wrap in the refrigerator for up to 4 days.
24. Freezing: This pie freezes beautifully! Wrap the entire pie or individual slices tightly in plastic wrap, followed by a layer of aluminum foil. It will last in the freezer for up to 2 months. Thaw overnight in the refrigerator before serving.
25. More Recipes You Will Love: If you love easy, decadent, and over-the-top desserts, you'll want to try these other Chef Maniac favorites:

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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This keeps the chocolate layer from cracking or dragging.

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

Original recipe: <https://chefmaniac.com/giant-reeses-peanut-butter-pie-the-ultimate-no-bake-indulgence/>