

The Ultimate No-Bake Peanut Butter Cheesecake: Creamy, Dreamy, and Easy

The Ultimate No-Bake Peanut Butter Cheesecake: A Peanut Butter Lover's Dream



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INGREDIENTS

For the Graham Cracker Crust:

2 cups graham cracker crumbs (roughly 14-16 full sheets)

1/2 cup melted butter (salted or unsalted works fine)

1/4 cup granulated sugar

For the Peanut Butter Filling:

2 cups heavy cream (cold)

16 oz cream cheese (2 blocks), softened to room temperature

1 cup creamy peanut butter (avoid "natural" styles that separate for best texture)

1 cup powdered sugar

1 tsp vanilla extract

1 cup mini chocolate chips

1 cup Reese's Pieces

For the Whipped Topping & Garnish:

1 cup heavy cream

1/4 cup powdered sugar

1/2 cup mini chocolate chips

1/2 cup Reese's Pieces

1/2 cup assorted mini chocolate candies (chopped peanut butter cups are great here!)

Chocolate syrup for drizzling

DIRECTIONS

- 1. Prepare the Crust:** In a medium bowl, combine the graham cracker crumbs, melted butter, and sugar. Stir until it looks like wet sand. Pour the mixture into a 9-inch springform pan. Use the bottom of a measuring cup to press the crumbs firmly into the bottom and slightly up the sides. Place the pan in the refrigerator to set while you make the filling.
- 2. Whip the Cream:** In a large, chilled bowl, whip the 2 cups of heavy cream until stiff peaks form. Be careful not to overbeat, or it will turn into butter! Set this aside.
- 3. Cream the Base:** In a separate large bowl, beat the softened cream cheese, peanut butter, 1 cup of powdered sugar, and vanilla extract until the mixture is completely smooth and fluffy.
- 4. Fold and Combine:** Gently fold the whipped cream into the peanut butter mixture using a spatula. You want to keep as much air in the mixture as possible. Once combined, stir in the mini chocolate chips and Reese's Pieces.
- 5. Assemble:** Pour the filling over the chilled crust and smooth the top with an offset spatula.
- 6. Add the Topping:** Whip the remaining 1 cup of heavy cream with 1/4 cup of powdered sugar until stiff peaks form. Spread this over the top of the cheesecake (or pipe it for a fancy look). Sprinkle generously with the extra candies and chocolate chips, then finish with a dramatic drizzle of chocolate syrup.
- 7. Chill and Serve:** Refrigerate the cheesecake for at least 4 hours, though overnight is best. To serve, run a thin knife around the edge of the pan before releasing the springform sides.

SWAPS & NOTES

The Crust: If you want even more chocolate flavor, swap the graham crackers for crushed Oreo cookies.

It creates a "dark" base that pairs beautifully with the PB filling.

Peanut Butter: I highly recommend using a standard creamy peanut butter (like Jif or Skippy).

Natural peanut butters that require stirring can sometimes cause the cheesecake to be too soft or oily.

TIPS FOR SUCCESS

Don't Rush the Chill: A no-bake cheesecake relies on refrigeration to "set." If you cut it too early, it will be delicious but messy.

Clean Slices: For perfect slices, dip your knife in hot water and wipe it dry between every single cut.

Cold Cream: Always use heavy cream straight from the fridge.

Cold cream whips faster and holds its shape longer.

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

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