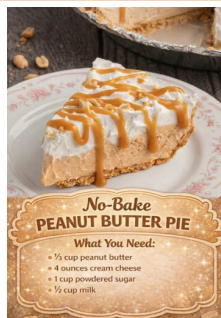


## Easy Frozen Peanut Butter Pie Recipe (Better Than Store-Bought!)

The Ultimate No-Bake Peanut Butter Pie: My Go-To Crowd Pleaser



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

**Peanut Butter ( 2/3 cup):** Stick with a standard creamy commercial brand (like Jif or Skippy) for the best texture. Natural oils in organic versions can sometimes separate.

**Cream Cheese (4 oz):** Ensure this is at room temperature. This is the secret to a lump-free filling.

**Powdered Sugar (1 cup):** Provides sweetness and helps stabilize the filling.

**Milk (1/2 cup):** This thins the batter just enough to make it airy and pourable.

**9-inch Pie Crust (1):** You can use a classic Graham Cracker crust or an Oreo crust for a "chocolate peanut butter cup" vibe.

**Cool Whip (4 oz):** Thawed. This gives the pie its signature fluffy topping.

**Garnish:** Chopped roasted peanuts, chocolate drizzle, or even a few chocolate chip cookie bites crumbled on top.

**Swaps and Recipe Notes:**

**The Crust:** If you want a deeper chocolate flavor, I highly recommend using the base logic from my no-bake Oreo cream pie. A chocolate cookie crust pairs beautifully with the salty peanut butter.

**The Topping:** If you aren't a fan of whipped topping, you can use stabilized homemade whipped cream, though the pie may be slightly less firm.

**Add-ins:** For a bit of texture, fold in 1/4 cup of

mini chocolate chips or crushed pretzels into the filling before freezing.

#### Step-by-Step Instructions:

**Prepare the Base:** In a large mixing bowl, combine the softened cream cheese, peanut butter, and powdered sugar. Use a hand mixer or stand mixer to beat them together until the mixture is completely smooth and pale.

**Lighten the Filling:** Gradually pour in the milk while continuing to mix on low speed. Once the milk is incorporated, turn the speed up to medium-high and beat for 1-2 minutes until the mixture looks fluffy and creamy.

**Assemble the Pie:** Pour the peanut butter mixture into your prepared pie crust. Use an offset spatula to smooth the top so it's perfectly even.

**The Finishing Touch:** Spread the thawed Cool Whip over the top of the peanut butter layer. I like to create little "peaks" with my spatula for a professional look. If you're feeling fancy, sprinkle your chopped peanuts or extra toppings now.

**The Big Freeze:** Place the pie in the freezer for a minimum of 3 hours. This is crucial! The pie needs time to set so it can be sliced cleanly.

**Temper and Serve:** Take the pie out of the freezer about 5-10 minutes before you plan to eat. This allows it to soften just enough to let the flavors shine.

#### Tips for Success:

**Temperature Matters:** I cannot stress this enough-start with room temperature cream cheese. If it's cold, you will end up with tiny white lumps of cheese throughout your beautiful peanut butter filling.

**The Knife Trick:** To get those "Instagram-worthy" clean slices, dip your sharp knife in a tall glass of hot water and wipe it dry between every single cut.

**Avoid "Soggy" Crust:** If you are using a homemade graham cracker crust, bake it for 5 minutes and let it cool completely before filling. This seals the crumbs and keeps the crust crunchy.

#### Serving Suggestions and Pairings:

#### Nutritional Information (Per Serving):

Calories: 385 kcal

Fat: 22g

Carbohydrates: 41g

Protein: 7g

Sodium: 290mg

#### Storage and Leftover Tips:

**Freezer:** Keep the pie tightly covered with plastic wrap or aluminum foil. It will stay fresh and delicious for up to one month.

Fridge: While you can keep it in the fridge, it will be very soft (more like a pudding pie). I recommend keeping it in the freezer and only pulling out the slices you need.

More Recipes You Will Love:

The Best Peanut Butter Brownies I've Ever Made

Easy No-Bake Oreo Cream Pie

## DIRECTIONS

1. Prepare the : Base: In a large mixing bowl, combine the softened cream cheese, peanut butter, and powdered sugar. Use a hand mixer or stand mixer to beat them together until the mixture is completely smooth and pale.
2. Lighten the : Filling: Gradually pour in the milk while continuing to mix on low speed. Once the milk is incorporated, turn the speed up to medium-high and beat for 1-2 minutes until the mixture looks fluffy and creamy.
3. Assemble the : Pie: Pour the peanut butter mixture into your prepared pie crust. Use an offset spatula to smooth the top so it's perfectly even.
4. The : Finishing Touch: Spread the thawed Cool Whip over the top of the peanut butter layer. I like to create little "peaks" with my spatula for a professional look. If you're feeling fancy, sprinkle your chopped peanuts or extra toppings now.
5. The : Big Freeze: Place the pie in the freezer for a minimum of 3 hours. This is crucial! The pie needs time to set so it can be sliced cleanly.
6. Temper and : Serve: Take the pie out of the freezer about 5-10 minutes before you plan to eat. This allows it to soften just enough to let the flavors shine.
7. Tips for Success: Temperature Matters: I cannot stress this enough-start with room temperature cream cheese. If it's cold, you will end up with tiny white lumps of cheese throughout your beautiful peanut butter filling.
8. The : Knife Trick: To get those "Instagram-worthy" clean slices, dip your sharp knife in a tall glass of

hot water and wipe it dry between every single cut.

9. **Avoid "Soggy" Crust:** If you are using a homemade graham cracker crust, bake it for 5 minutes and let it cool completely before filling. This seals the crumbs and keeps the crust crunchy.
10. **Serving Suggestions and Pairings:** This pie is quite rich, so I like to serve it with something that provides a bit of contrast. A cup of strong, dark roast coffee is the ultimate pairing. If you're looking for a full "no-bake" dessert spread, consider serving this alongside some edible cookie dough for the ultimate indulgence.
11. **For a party,** I often set out a "topping bar" where guests can add their own hot fudge, caramel sauce, or extra crushed nuts.
12. **Nutritional Information (Per Serving):** Estimate based on 8 slices per pie
13. **Calories:** 385 kcal
14. **Fat:** 22g
15. **Carbohydrates:** 41g
16. **Protein:** 7g
17. **Sodium:** 290mg
18. **Storage and Leftover Tips:** This is one of the best desserts for longevity!
19. **Freezer:** Keep the pie tightly covered with plastic wrap or aluminum foil. It will stay fresh and delicious for up to one month.
20. **Fridge:** While you can keep it in the fridge, it will be very soft (more like a pudding pie). I recommend keeping it in the freezer and only pulling out the slices you need.
21. **More Recipes You Will Love:** If you enjoyed this peanut butter treat, you have to try these other fan-favorites from the ChefManiac kitchen:
22. **The :** Best Peanut Butter Brownies I've Ever Made
23. **Easy :** No-Bake Oreo Cream Pie
24. **Quick & :** Easy Ice Cream Sandwich Cake
25. **Final Thoughts:** This No-Bake Peanut Butter Pie is a testament to the fact that you don't need a complicated list of ingredients to make something extraordinary. It's a staple in my household, and I hope it becomes one in yours too!

## SWAPS & NOTES

**The Crust:** If you want a deeper chocolate flavor, I highly recommend using the base logic from my no-bake Oreo cream pie.

A chocolate cookie crust pairs beautifully with the salty peanut butter.

**The Topping:** If you aren't a fan of whipped topping, you can use stabilized homemade whipped cream, though the pie may be slightly less firm.

**Add-ins:** For a bit of texture, fold in 1/4 cup of mini chocolate chips or crushed pretzels into the filling before freezing.

## TIPS FOR SUCCESS

**Temperature Matters:** I cannot stress this enough-start with room temperature cream cheese .

If it's cold, you will end up with tiny white lumps of cheese throughout your beautiful peanut butter filling.

The Knife Trick: To get those "Instagram-worthy" clean slices, dip your sharp knife in a tall glass of hot water and wipe it dry between every single cut.

Avoid "Soggy" Crust: If you are using a homemade graham cracker crust, bake it for 5 minutes and let it cool completely before filling.

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

Original recipe: <https://chefmaniac.com/easy-frozen-peanut-butter-pie-recipe-better-than-store-bought/>