

No-Bake Peanut Butter Cheesecake Pie with Monster Cookie Toppings

Monster Peanut Butter Cheesecake Pie - Big, Bold & Irresistible



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INGREDIENTS

For the Crust:

1 pre-made chocolate cookie crust (or graham cracker crust)

For the Filling:

8 oz cream cheese (softened)

1 cup creamy peanut butter

1 cup powdered sugar

1 teaspoon vanilla extract

1 cup heavy whipping cream (whipped to stiff peaks)

For the "Monster" Toppings:

$\frac{1}{2}$ cup mini chocolate chips

$\frac{1}{2}$ cup colorful candy-coated chocolates

... cup peanut butter chips (optional)

Crushed cookies (optional)

DIRECTIONS

1. **Beat the Cream Cheese:** In a large bowl, beat softened cream cheese until smooth and fluffy.
2. **Add Peanut Butter & Sugar:** Mix in peanut butter, powdered sugar, and vanilla until fully combined.
3. **Fold in Whipped Cream:** Gently fold in whipped cream until the mixture is light and airy.
4. **Fill the Crust:** Spread filling evenly into prepared crust.
5. **Add Toppings:** Sprinkle generously with chocolate chips, candy-coated chocolates, and any additional mix-ins.
6. **Chill:** Refrigerate for at least 4 hours (or overnight) until fully set.

SWAPS & NOTES

Crunchy peanut butter: Adds texture and extra peanut flavor.

Oreo crust: Deepens the chocolate contrast (similar to This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack).

Extra chocolate drizzle: Melt chocolate and drizzle on top before chilling.

Lighten it up: Use reduced-fat cream cheese if desired.

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

Original recipe: <https://chefmaniac.com/no-bake-peanut-butter-cheesecake-pie-with-monster-cookie-toppings/>