

## Chocolate Peanut Butter Pie: The Creamy No-Bake Dessert Everyone Loves

6 tablespoons unsalted butter, melted



**TIME**  
**20 to 30 min**

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**ChefManiac**

### INGREDIENTS

24 Oreo cookies, crushed  
6 tablespoons unsalted butter, melted  
1 (8-ounce) package cream cheese, softened  
1 cup creamy peanut butter  
1 cup powdered sugar, sifted  
1 teaspoon vanilla extract  
1 (12-ounce) tub whipped topping, thawed  
Optional: chocolate shavings or chopped peanuts for garnish

### DIRECTIONS

1. Make the crust: In a medium bowl, combine the crushed Oreo cookies and melted butter until everything is evenly mixed and coated.
2. Press into the pie dish: Press the Oreo mixture firmly into the bottom and up the sides of a 9-inch pie dish. Use the back of a spoon or the bottom of a measuring cup to compact it well.
3. Chill the crust: Place the crust in the refrigerator while you prepare the filling. This helps it firm up so it holds together better when sliced later.
4. Beat the cream cheese and peanut butter: In a large mixing bowl, beat the softened cream cheese and peanut butter together until smooth and creamy.
5. Add the sugar and vanilla: Gradually mix in the powdered sugar until fully incorporated, then stir in the vanilla extract.
6. Fold in the whipped topping: Gently fold in the thawed whipped topping until the mixture is light, fluffy, and evenly combined. Try not to overmix so the filling stays airy.
7. Fill the pie: Pour the filling into the chilled Oreo crust and spread it evenly with a spatula.
8. Chill until set: Cover the pie with plastic wrap and refrigerate for at least 4 hours, or overnight if possible. This gives the filling time to firm up for clean slices.
9. Garnish and serve: Before serving, top with chocolate shavings or chopped peanuts if desired. Slice and serve chilled.

## SWAPS & NOTES

Regular Oreo cookies work perfectly for the crust, but you could also use chocolate sandwich cookies from another brand if needed.

Be sure to crush them finely so the crust holds together well once mixed with the melted butter.

Creamy peanut butter is best here because it blends smoothly into the filling.

Natural peanut butter can sometimes separate and affect the final texture, so I would stick with a classic shelf-stable version for the most reliable results.

## TIPS FOR SUCCESS

Make sure the cream cheese is properly softened before mixing.

This is one of the easiest ways to guarantee a smooth filling instead of one with little lumps throughout.

When folding in the whipped topping, use a gentle hand.

You want to keep as much air in the mixture as possible so the pie stays fluffy and light.

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