

Butterfinger Pie That's Creamy, Crunchy, and Completely No-Bake

1 (8-ounce) package cream cheese, at room temperature



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ChefManiac

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INGREDIENTS

- 7 Butterfinger candy bars
- 1 (8-ounce) package cream cheese, at room temperature
- 1/2 teaspoon vanilla extract
- 1 (12-ounce) container Cool Whip, thawed
- 1 graham cracker pie crust

DIRECTIONS

1. Chop the : Butterfinger bars into small pieces.
2. In a mixing bowl, beat the room-temperature cream cheese until smooth.
3. Add the vanilla extract and mix to combine.
4. Fold in the thawed : Cool Whip until the mixture is smooth and fluffy.
5. Stir in most of the chopped : Butterfinger pieces, reserving a little for the top if desired.
6. Spoon the filling into the graham cracker crust and spread it evenly.
7. Top with the remaining : Butterfinger pieces.
8. Chill until set before slicing and serving.

SWAPS & NOTES

A graham cracker crust is the classic choice here, but the recipe source notes that chocolate graham and Oreo crusts also work well, along with homemade crusts.

It also notes that if you want peanut butter in the filling, you can add 1/2 cup when whipping the cream cheese.

Make sure the cream cheese is at room temperature before mixing so the filling turns out smooth.

Thawed Cool Whip also blends more evenly and helps keep the final texture fluffy rather than dense.

TIPS FOR SUCCESS

Let the cream cheese soften fully before starting.

That is the easiest way to avoid lumps and get a smooth filling.

Do not crush the Butterfinger pieces too finely.

A mix of small chunks and crumbs gives the pie better texture and that classic candy-bar bite.

