

Peanut Butter Pie Recipe: A Creamy and Nutty No-Bake Dessert

This peanut butter pie recipe stands out for several reasons:



TIME
20 min

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INGREDIENTS

1 1/2 cups graham cracker crumbs
1/2 cup unsalted butter, melted
1 cup creamy peanut butter
8 oz cream cheese, softened
1 cup powdered sugar
1 cup heavy whipping cream
1 tsp vanilla extract
Chocolate shavings or chopped peanuts for garnish (optional)

DIRECTIONS

- 1. Prepare the : Crust:** In a mixing bowl, combine the graham cracker crumbs and melted butter. Stir until the mixture resembles wet sand. Press this mixture firmly into the bottom and up the sides of a 9-inch pie dish. Use the back of a measuring cup to ensure it's compact. Chill in the refrigerator while you prepare the filling.
- 2. Make the : Filling:** In a large bowl, beat the softened cream cheese until smooth. Add the peanut butter and powdered sugar, mixing until well combined. The mixture should be creamy and free of lumps.
- 3. Whip the : Cream:** In a separate bowl, whip the heavy cream and vanilla extract until stiff peaks form. Gently fold the whipped cream into the peanut butter mixture, being careful not to deflate the cream. This step is crucial for achieving that light and airy texture.
- 4. Assemble the : Pie:** Pour the peanut butter filling into the chilled crust, smoothing the top with a spatula. Cover with plastic wrap and refrigerate for at least 4 hours, or overnight for best results.
- 5. Garnish and : Serve:** Before serving, garnish with chocolate shavings or chopped peanuts if desired. Slice and enjoy this creamy, nutty delight!

TIPS FOR SUCCESS

Use Room Temperature Ingredients: Make sure your cream cheese is at room temperature for easier mixing and a smoother filling.

Experiment with Flavors: Try adding a layer of chocolate ganache on top of the filling before chilling for a decadent twist.

Make It Ahead: This pie can be made a day in advance, making it a great option for parties or gatherings.

Store Properly: Keep any leftovers covered in the refrigerator for up to 5 days, though I doubt there will be any left!

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