

# Peanut Butter Pie

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A 100% from-scratch, no-bake peanut butter pie recipe made without any gelatin or Cool Whip! It has a smooth, creamy peanut butter filling and a crisp Oreo cookie crust.

Recipe includes a how-to **video**!

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| **Course** | Dessert |
| **Cuisine** | American |
| **Prep Time** | 25 minutes |
| **Chilling Time** | 4 hours |
| **Total Time** | 4 hours 25 minutes |
| **Servings** | 12 slices |
| **Calories** | 694kcal |
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## Equipment

- 9.5" pie plate
- Mixing bowls
- Electric mixer

## Ingredients

**Oreo Crust**

- 24 Oreo sandwich cookies (do not remove the cream filling)
- 5 Tablespoons (70 g) butter, melted (salted or unsalted)

**Peanut Butter Pie Filling**

- 12 oz (340 g) cream cheese (brick-style, not the "spreadable" kind sold in tubs) softened
- 1 ½ cups (375 g) creamy peanut butter
- 2 ¼ cups (280 g) powdered sugar, divided
- 1 teaspoon (5 ml) vanilla extract
- 1 ½ cups (355 ml) heavy cream

**For Whipped Cream Topping (optional)**

- ¾ cup (175 ml) heavy cream
- ¼ cup (30 g) powdered sugar
- ½ teaspoon vanilla extract
- 2 Tablespoons crushed Reese's Pieces for decorating optional

## Instructions

**Oreo Crust**

1. Prepare your pie crust first by placing Oreo cookies in a food processor and pulsing until nothing but fine crumbs remain
   24 Oreo sandwich cookies
2. Add melted butter and pulse until well-combined.
   5 Tablespoons (70 g) butter, melted (salted or unsalted)
3. Pour cookie crumb/butter mixture into the bottom of a 9 ½" pie pan. Use the back of a spoon or the clean flat bottom of a measuring cup to evenly, firmly press crumbs into the bottom and sides of pie pan.
4. Place in freezer while you assemble your filling.

**Pie Filling**

1. In a large bowl, combine softened cream cheese and peanut butter. Use an electric mixer to stir until well-combined.
   12 oz (340 g) cream cheese (brick-style, not the "spreadable" kind sold in tubs),
   1 ½ cups (375 g) creamy peanut butter
2. Gradually add 1 cup (125g) of powdered sugar, stirring until completely combined.
3. Stir in vanilla extract.
   1 teaspoon (5 ml) vanilla extract
4. Pour 1 ½ cups heavy cream in a separate, medium-sized, clean bowl. Add remaining 1 ¼ cup (155g) of powdered sugar, and use an electric mixer to beat, starting on low-speed and gradually increasing to high, until stiff peaks are achieved (mixture should be thick, fluffy, and resemble Cool Whip, see image in post or video for a visual).
   1 ½ cups (355 ml) heavy cream
5. Add whipped cream into peanut butter mixture and stir gently, but as well as you can using a spatula. Switch to your electric mixer on low and use that to briefly stir until the ingredients are well-combined and smooth (don't over-mix).
6. Spread peanut butter filling evenly into prepared pie crust and refrigerate covered for 4-6 hours (preferably overnight), or freeze[1], covered, for at least 2 hours before serving. Prepare whipped cream shortly before serving (if using).

**Homemade Whipped Cream Topping (optional)**

1. Before serving the pie, combine heavy cream, powdered sugar, and vanilla extract in a clean medium-sized bowl.
   ¾ cup (175 ml) heavy cream, ¼ cup (30 g) powdered sugar, ½ teaspoon vanilla extract
2. Use an electric mixer to stir on low-speed. Gradually increase speed to high and beat until stiff peaks form.
3. Spread whipped topping over the center of the pie, or to be more decorative you can transfer to a piping bag fitted with a 2D Wilton piping tip or similar and pipe a decorative ring around the edge of the pie.
   2 Tablespoons crushed Reese's Pieces for decorating
4. Slice, serve, and enjoy! Since this pie is a no-bake one, keep it in the refrigerator or freezer when not enjoying because it loses its firmness quickly at room temperature.

## Notes

### [1]Refrigerator vs Freezer

Refrigerating this pie will give you a creamier, softer consistency (similar to my chocolate pie), while freezing it will give you a firmer, easier to slice one with a consistency that reminds me more of cheesecake. I typically refrigerate as I like the consistency best.

### Storing

Store well-covered. Pie will keep in the refrigerator for about 5 days or will keep frozen for one month.

## Nutrition

Serving: 1slice | Calories: 694kcal | Carbohydrates: 51g | Protein: 12g | Fat: 52g | Saturated Fat: 24g | Cholesterol: 105mg | Sodium: 368mg | Potassium: 333mg | Fiber: 3g | Sugar: 38g | Vitamin A: 1182IU | Vitamin C: 1mg | Calcium: 77mg | Iron: 3mg