THE J.M. SMUCKER Co

Decadent Peanut Butter Pie

This decadent peanut butter pie recipe features a creamy peanut butter filling, chocolate pie crust and whipped cream topping with a drizzle of hot fudge. All that, and no baking required.

Prep Time	Cook Time	Serves	Difficulty
1 hr 15 mins	1 min	10	Easy

Ingredients

- 1 cup plus 2 tablespoons, divided Creamy Peanut Butter
- 1 (8oz) package cream cheese
- 1/2 cup sugar
- 1 (12 oz.) container (4 1/2 cups) frozen whipped topping, thawed and divided
- 1 prepared chocolate pie crust
- 1 (11.75 oz.) jar Smucker's® Hot Fudge Spoonable Ice Cream Topping, divided

  Hot Fudge Spoonable Topping

Directions

Step 1: Beat together 1 cup peanut butter, cream cheese and sugar. Add 3 cups whipped topping, then spoon and spread mixture into pie shell.

BEAT together 1 cup of peanut butter, cream cheese and sugar in a large bowl with an electric mixer on medium speed, until well combined. Gently mix in 3 cups of whipped topping until thoroughly combined. Spoon mixture into the pie shell. Using a spatula, smooth and spread mixture to the edges of the pie.

Step 2: Set aside 2 tbsp hot fudge in resealable bag. Warm remaining hot fudge and spread over pie. Refrigerate until fully set then spread remaining whipped topping on top.

RESERVE 2 tablespoons of hot fudge topping into the corner of a resealable food storage bag; set aside. Microwave remaining topping on HIGH for 1 minute. Stir. Spread topping over pie, covering the entire peanut butter layer. Refrigerate until fully set. Spread the remaining whipped topping (1 1/2 cups) over the hot fudge layer, trying not to mix the two layers.

Step 3: Drizzle bagged hot fudge over pie and repeat with peanut butter. Chill until ready to serve.

CUT a small corner from the bag containing the hot fudge topping. Squeeze the bag to drizzle topping over the pie. Place remaining 2 tablespoons peanut butter in a resealable food storage bag; cut bag corner and squeeze to drizzle in the opposite direction of the topping or use **JIF®** Squeeze Creamy Peanut Butter. Refrigerate until ready to serve.

Images

