THE J.M. SMUCKER Co

Decadent Peanut Butter Pie

This no-bake **Smucker's®** peanut butter pie recipe features a creamy peanut butter filling and a chocolate pie crust, with whipped topping and a drizzle of hot fudge on top. Talk about mouthwatering!

Prep Time	Cook Time	Serves	Difficulty
15 mins	2 mins	10	Easy

Ingredients

- 1 (11.75-ounce) jar Hot Fudge Spoonable Ice Cream Topping, divided

  Hot Fudge Spoonable Topping

- 1 cup Jif® Creamy Peanut ButterCreamy Peanut Butter
- -OR-
- 1 cup Jif® Squeeze Creamy Peanut ButterSqueeze Creamy Peanut Butter
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sugar
- 1 (12-ounce) container (4 ½ cups) frozen whipped topping, thawed and divided
- 1 prepared chocolate pie crust

Directions

Step 1: Make peanut butter filling.

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

Step 2: Add hot fudge layer.

RESERVE 2 tablespoons of hot fudge topping by pouring it into the corner of a resealable food storage bag, and set it aside. Warm remaining topping according to package instructions. Stir. Spread topping over pie, covering entire peanut butter layer. Refrigerate until set.

Step 3: Add whipped layer.

SPREAD remaining whipped topping (1 ½ cups) over hot fudge layer, being careful not to mix the two layers.

Step 4: Add drizzles.

CUT a small corner from the bag containing the hot fudge topping. Squeeze bag to drizzle hot fudge over pie. Warm the remaining 2 tablespoons of peanut butter in hands using Jif Squeeze pouch OR by placing peanut butter in a resealable food storage page. Then drizzle peanut butter in opposite direction of hot fudge using Jif Squeeze pouch OR by cutting corner of food storage bag. Refrigerate until ready to serve, and enjoy!

Images

