Prep time: 20 minutes
Chill time: 4 hours (or overnight)
Total time: 4 hours 20 minutes
Yield: 8 slices
Intensity Level: Low (No baking required, beginner-friendly)

There is something magical about the combination of creamy peanut butter, cool whipped topping, and the crunchy, caramelized goodness of a Butterfinger candy bar. This No-Bake Butterfinger Pie is the perfect dessert for when you need something impressive but don't want to turn on the oven. It is rich, decadent, and texturally perfect—smooth and silky with just the right amount of crunch.

Whether you are bringing this to a potluck, a holiday gathering, or simply treating your family on a Tuesday night, this pie disappears fast. Let's dive into the recipe.

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Ingredients

For the Crust:

- 1 (9-inch) prepared graham cracker crust (or chocolate cookie crust for extra richness)
- 2 tablespoons unsalted butter, melted (optional, for brushing the crust to prevent sogginess)

For the Filling:

- 1 (8-ounce) package cream cheese, softened to room temperature
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 (8-ounce) container frozen whipped topping (Cool Whip), thawed
- 3 standard-sized Butterfinger candy bars (approx. 2.1 oz each), crushed

For the Topping:

- 1 standard-sized Butterfinger candy bar, crushed
- 1/2 cup heavy whipping cream (optional, for homemade whipped cream)
- 2 tablespoons powdered sugar (if making homemade whipped cream)
- Chocolate syrup (optional, for drizzling)

Instructions

Step 1: Prepare the Crust (Time: 2 minutes | Intensity: Low)

If you are using a store-bought graham cracker crust, carefully remove the plastic lid and set it aside. If you want to add a layer of protection against a soggy crust, brush the inside of the crust with the 2 tablespoons of melted butter. This creates a barrier between the filling and the crumbs. Place the crust in the refrigerator while you prepare the filling.

Step 2: Crush the Candy (Time: 5 minutes | Intensity: Medium)

Unwrap the Butterfinger bars. Place them in a heavy-duty zip-top bag and seal it tight, removing as much air as possible. Using a rolling pin or the bottom of a heavy skillet, crush the candy bars into small, irregular pieces. Be careful not to pulverize them into dust—you want some texture. *Tip: Chilling the candy bars in the freezer for 10 minutes before crushing makes them less sticky and easier to work with.*

Step 3: Cream the Base (Time: 3 minutes | Intensity: Medium)

In a large mixing bowl, combine the softened cream cheese and creamy peanut butter. Using a hand mixer or a stand mixer fitted with the paddle attachment, beat on medium speed until the mixture is completely smooth and lump-free. Scrape down the sides of the bowl with a spatula to ensure everything is incorporated.

Step 4: Add the Sugar and Vanilla (Time: 2 minutes | Intensity: Medium)

Add the powdered sugar and vanilla extract to the cream cheese mixture. Beat on low speed first to avoid a sugar cloud, then increase to medium speed and beat for 1 to 2 minutes until the mixture is fluffy and fully combined. The texture should be thick and glossy.

Step 5: Fold in the Whipped Topping (Time: 3 minutes | Intensity: Low)

Remove the bowl from the mixer. Add the thawed whipped topping (Cool Whip). Using a spatula, gently fold the whipped topping into the peanut butter mixture. Do not stir vigorously; you want to keep the air in the whipped topping to ensure the pie is light and fluffy. Fold until just combined—a few streaks are okay.

Step 6: Add the Crunch (Time: 2 minutes | Intensity: Low)

Gently fold in the crushed Butterfinger pieces (from Step 2), reserving about 2 tablespoons for the top of the pie. Fold them in just until they are evenly distributed. The candy will add a beautiful golden-orange speckle to the filling.

Step 7: Assemble the Pie (Time: 2 minutes | Intensity: Low)

Remove the crust from the refrigerator. Spoon the filling into the crust and smooth the top with a spatula or the back of a spoon. Make sure the filling is evenly distributed and reaches

the edges of the crust.

Step 8: Chill (Time: 4 hours | Intensity: None)

Cover the pie loosely with plastic wrap or the lid from the crust. Place it in the refrigerator for at least 4 hours, or ideally overnight. This is crucial for the pie to set up properly. If you try to slice it too early, it will be too soft.

Step 9: Final Touches (Time: 5 minutes | Intensity: Low)

Just before serving, prepare the topping. If using homemade whipped cream, beat the heavy whipping cream and powdered sugar in a chilled bowl until stiff peaks form. Spoon or pipe the whipped cream around the edges of the pie or over the top. Sprinkle the reserved crushed Butterfinger pieces over the cream. For a final flourish, drizzle a small amount of chocolate syrup over the top.

Step 10: Serve (Time: 1 minute | Intensity: Low)

Slice the pie with a sharp knife. For clean cuts, run the knife under hot water and wipe it dry between slices. Serve immediately and enjoy!

Recipe Notes & Substitutions

- Candy Alternatives: If you can’t find Butterfinger bars, you can substitute with Heath toffee bits, crushed Skor bars, or even crushed peanut butter cups. However, the flavor profile will change slightly.

- Peanut Butter: Use conventional creamy peanut butter (like Jif or Skippy) for the best texture. Natural peanut butter (the kind you have to stir) can cause the pie to separate

and become oily.

- Make-Ahead: This pie is a dream for meal prep. It can be made up to 24 hours in advance. Wait to add the final whipped cream and candy garnish until just before serving.

- Storage: Store leftovers in the refrigerator, tightly covered, for up to 3 days. It does not freeze well due to the whipped topping, which can become watery upon thawing.

- Intensity Legend: Low intensity means minimal physical effort or technical skill required. Medium indicates some mixing or crushing involved. The “None” intensity means you get to walk away and let the fridge do the work.

Nutrition Information (Estimated)

Please note that nutritional values are estimates and will vary based on specific ingredients and portion sizes. This information is based on 1 slice (1/8 of the pie) using a standard graham cracker crust and Cool Whip.

- Calories: 520 kcal

- Total Fat: 34g

- Saturated Fat: 12g

- Cholesterol: 20mg
- Sodium: 290mg
- Total Carbohydrates: 48g
- Dietary Fiber: 2g
- Total Sugars: 34g (Includes 20g Added Sugars)
- Protein: 9g
- Vitamin D: 0mcg
- Calcium: 40mg
- Iron: 0.5mg
- Potassium: 180mg