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EZ Peanut Butter Pie ♦♦

A delicious and easy-to-make peanut butter pie that is perfect for any occasion. This pie is rich and creamy, with a smooth peanut butter filling and a crunchy graham cracker crust. It's the perfect dessert for peanut butter lovers!

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: N/A

Total Time: 15 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 62 g

Ingredients

1.5 c	Graham Cracker Crumbs
6 tbsp	Butter
8 oz	Cream cheese
1 c	Powdered Sugar
1 c	creamy peanut butter

1 tsp	Vanilla Extract
2 c	Whipped Topping

Directions

Step 1

In a medium bowl, mix together the graham cracker crumbs and melted butter. Press the mixture into the bottom of a 9-inch pie dish to form the crust.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, beat the cream cheese and powdered sugar until smooth. Add the peanut butter and vanilla extract, and continue to beat until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Fold in the whipped topping until fully incorporated. Pour the filling into the prepared crust and smooth the top with a spatula.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Refrigerating

Refrigerate for at least 2 hours, or until set. Serve chilled and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 380 kcal

Fat: 26 g

Protein: 7 g

Carbohydrates: 32 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	32 g	58.18%	64%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	26 g	92.86%	104%
Cholesterol	35 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	310 mg	13.48%	13.48%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	180 mg	5.29%	6.92%
Zinc	4 mg	36.36%	50%
Selenium	4 mcg	7.27%	7.27%

Recipe Attributes

Events

Christmas

Thanksgiving

Valentine's Day

Back to School

Picnic

Cuisines

French

Japanese

Middle Eastern

Nutritional Content

Low Calorie

Course

Desserts

Salads

Soups

Snacks

Cultural

Chinese New Year

Christmas

Demographics

Lactation Friendly

Diabetic Friendly

Diet

Flexitarian Diet

The Whole30 Diet

Intermittent Fasting

Meal Type

Brunch

Snack

Supper

Difficulty Level

Easy

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