



Tips

- Blend the sugar in until it dissolves. If you're unsure, rub a little bit of the mixture between two of your fingers—it shouldn't feel gritty.
- Don't use low-fat cream cheese or the whipped kind in a tub. It'll be too watery for this pie. Go with regular cream cheese in a foil block.
- For more stability when traveling with the pie, place the entire foil baking pan in a sturdier glass or ceramic pie dish.
- If freezing the pie for longer storage, be sure to seal it well with plastic first, then a layer of foil to prevent freezer burn.
- Before bringing a dish with nuts to a gathering, it's always a good idea to double-check that no one has a peanut allergy!
- It's easier to cut out a big slice of pie first so that your pie server can slide fully under it. Save the little slices for later on.
- Don't beat the Cool Whip in with a mixer. Rather, fold it in gently using a spatula. This prevents it from deflating, keeping the texture light and fluffy.

Storage

Refrigerator: Refrigerate for up to 3 days.

Freezer: Freeze for up to 3 months.

Variations

- Instead of store-bought pie crust (which is totally fine, by the way), feel free to make crumb crust from scratch.
- Peanut butter no-bake pie is really delicious in an Oreo crumb crust.
- I feel that creamy peanut butter enhances the creaminess of the pie filling, but if you like chunky peanut butter, you can give it a try. Keep in mind that you will taste the crunchy peanuts in the filling.
- Buy chocolate peanut butter instead of regular if you're a fan of that flavor combo. Nutella would also be good in this! Or, give this similar Oreo Icebox Pie a look.
- Crush up some peanuts or pretzels as a garnish for a salty and sweet treat, or drizzle chocolate sauce on top like I did.

FAQs

Can I keep icebox pie at room temperature?

No, at least not for very long. If you plan to serve it soon, you can have it out for about two hours, but it may get a little soft.

Why is it called icebox pie?

These no-bake pies used to be called icebox pies because that's where they'd be kept to chill before refrigerators were around. (Aren't we glad for modern technology now? Phew!)

Can I use crunchy peanut butter?

Absolutely. The filling won't be quite as smooth, but you'll get little bits of peanut throughout the pie for extra crunch.

Can I use homemade whipped cream instead of Cool Whip?

You can, but the pie will be softer and won't hold up as long. Cool Whip helps stabilize the filling and gives it that classic fluffy texture.