

Cap'n Crunch® No-Bake Peanut Butter Pie

Ingredients

Crust:

- 2 cups Cap'n Crunch® Original
- 3/4 cup graham wafer crumbs
- 1/2 cup unsalted butter, melted

Filling:

- 1/2 cup heavy or whipping (35%) cream
- 12 oz brick-style plain cream cheese, softened
- 1 cup confectioners' (icing) sugar, sifted
- 1 cup smooth peanut butter
- 1/2 cup caramel sauce or dulce de leche
- 1 tbsp vanilla extract
- 1/2 tsp sea salt

Topping:

- 1/2 cup heavy or whipping (35%) cream
- 2 tbsp confectioners' (icing) sugar, sifted
- 1 tsp vanilla extract
- 1 cup Cap'n Crunch® Original
- 1/4 cup finely chopped peanuts

How to make it

1. Crust: In food processor, pulse Cap'n Crunch® Original until finely crushed. Add graham wafer crumbs; pulse until combined. Drizzle in melted butter and pulse until well coated.
2. Transfer crumb mixture to 9-inch pie pan and press into even layer in bottom and up sides of pan. Transfer to freezer while making filling.
3. Filling: In a medium bowl, using electric mixer, beat cream until stiff peaks start to form.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	8-12

Made with



Cap'n Crunch® Original

4. In a large bowl, beat cream cheese (no need to clean beaters) until smooth. Add confectioners' sugar, peanut butter, caramel sauce, vanilla, and salt; beat until combined. Fold in whipped cream.
5. Scrape filling into prepared pie crust. Refrigerate for 3 to 4 hours or until filling is set (overnight is best).
6. Topping: Just before serving, using electric mixer, beat cream until stiff peaks start to form. Beat in confectioners' sugar and vanilla until blended.
7. Spoon whipped cream mixture over pie; spread to edges. Sprinkle with Cap'n Crunch® cereal and chopped peanuts. Slice into wedges and serve.