

# Fluffy Snickers Pie

Servings: 8-10

| Active Time: 30 minutes

| Total Time: 4 hours, 30 minutes

## Ingredients

1 1/2 cups chocolate cookie crumbs  
(I use Famous Chocolate Wafers  
and put them in the food  
processor)

1/3 cup butter, melted and cooled

3 tablespoons sugar

1/4 cup caramel sauce, divided

8 ounces cream cheese, at room  
temperature

1/2 cup peanut butter

1 cup powdered sugar

2 cups (16 ounces) heavy whipping  
cream

4 Snickers bars, chopped

## Directions

**For the Pie Crust:** Preheat the oven to 350 F.  
Combine the cookie crumbs, melted butter,  
and sugar in a small bowl. Press into an  
11-inch tart pan that has been sprayed lightly  
with olive oil spray. Bake the crust for 10  
minutes; cool completely and set aside.

**For the Pie Filling:** Meanwhile, in the bowl of  
a stand mixer or in a large mixing bowl with a  
hand mixer, whip the heavy cream until  
medium peaks form, about 5 minutes. Set  
aside.

In a medium bowl, combine the cream cheese,  
peanut butter, 2 tablespoons of caramel  
sauce, and powdered sugar. Add a spoonful  
of the whipped cream to the cream cheese  
mixture and stir to combine.

Add half of the remaining whipped cream to  
the cream cheese mixture, and gently fold  
together. Repeat with the remaining whipped  
cream. Do not overwork the mixture because  
you don't want to deflate the whipped cream.  
Add in 1/2 of the Snickers pieces and gently  
fold in.

**To Assemble:** Drizzle 1 tablespoon of caramel  
sauce onto the pie crust and then spoon in the  
pie filling. Drizzle the top with the remaining  
caramel sauce and decorate with the  
remaining Snickers pieces.

Refrigerate the pie, covered, for at least 4  
hours, or overnight.