**REESE'S PEANUT BUTTER NO-BAKE PIE**

**INGREDIENTS:**

* 1 chocolate pie crust
* 24 unwrapped Reese’s Cups, divided
* 1 cup creamy peanut butter
* 1 (8 oz.) package cream cheese, softened
* 1/2 cup powdered sugar
* 12 oz cool whip or whipped cream (whipped into stiff peaks), divided
* 1 (11.75 oz.) jar smucker’s hot fudge topping

**DIRECTIONS:**

1. Line bottom of pie crust with whole reese’s cups in a flat layer. I was able to fit 10. Set aside.
2. In a stand mixer, beat peanut butter, cream cheese and powdered sugar until smooth. Fold in 8 oz of cool whip or whipped cream into peanut butter mixture by hand, until well combined.
3. Spoon mixture into pie shell and smooth mixture to edges of pie using a spatula or the back of a spoon.
4. Heat hot fudge topping for 1 minute in microwave. Stir. Pour on top of cake and spread until it reaches the edges.
5. Cool pie until set, about 2 hours.
6. Once pie is set, spread remaining whipped cream over hot fudge layer. Chop up the remaining Reese’s cups and sprinkle on top.
7. Refrigerate until ready to serve!