



Costco Copycat Peanut Butter Chocolate Pie Recipe

The First Bite That Stole My Heart

I still remember my first taste of this pie at a friend's potluck. The creamy peanut butter layer melted on my tongue. Then the rich chocolate hit, smooth as silk. **Ever wondered how you could turn store-bought simplicity into a showstopper?** This recipe does just that. It's like a hug in dessert form—comforting and indulgent.

My Messy (But Delicious) First Try

My first attempt was... chaotic. I forgot to soften the cream cheese. The mixer sent powdered sugar flying like confetti. **But here's the thing: imperfect cooking still brings joy.** The pie was lopsided but

devoured in minutes. Cooking isn't about perfection—it's about sharing love. What's your funniest kitchen fail?

Why This Pie Works

- The salty peanut butter cuts the sweet chocolate, balancing each bite.
- Whipped topping keeps it light, so you won't feel stuffed. **Which flavor combo surprises you most?** Is it the peanut butter-chocolate duo or the creamy-crunchy contrast?

A Slice of History

This pie is a twist on classic American diner desserts. Think 1950s soda fountains but fancier. *Did you know peanut butter pies became popular during WWII?* Soldiers craved hearty, sweet treats. Now it's a Costco favorite—proof some flavors never fade. Would you try a vintage recipe like this?



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Ingredients:

Ingredient	Amount	Notes
Prepared graham cracker crust	1 (9-inch)	
Milk chocolate chips	3/4 cup	
Heavy cream	1/4 cup	
Powdered sugar	1 1/2 cups, divided	
Cream cheese	1 1/2 (8-ounce) blocks	Softened, divided
Peanut butter	1 cup	
Frozen whipped topping	1 (12-ounce) container	Thawed, divided

How to Make Costco Copycat Peanut Butter Chocolate Pie

Step 1 Melt chocolate chips with hot cream. Stir until smooth. Let it sit to thicken. This makes the base for the chocolate layer. (Hard-learned tip: Warm cream slowly to avoid burning the chocolate.)

See also [Scotcharoos Recipe](#)

What's your go-to chocolate brand for baking? Share below!

Step 2 Beat cream cheese until fluffy. Add peanut butter and powdered sugar. Fold in whipped topping. This creates the peanut butter filling. Keep it light by mixing gently.

Step 3 Mix the melted chocolate with cream cheese. Add powdered sugar. Fold in more whipped topping. Now you've got the chocolate

layer. Taste-testing is encouraged!

Step 4 Layer peanut butter, then chocolate in the crust. Pipe the rest on top. Chill for 4 hours. Patience pays off with perfect slices.

Cook Time: None **Total Time:** 4 hours 25 minutes **Yield:** 8 servings

Category: Dessert, No-Bake

3 Fun Twists on This Pie

Cookie Crust Swap graham crackers for crushed Oreos. Adds extra chocolate crunch. Kids love this version.

Spicy Kick Add a pinch of cayenne to the chocolate. Surprises the taste buds. Great for grown-up gatherings.

Berry Swirl Layer raspberry jam between fillings. Brightens the rich flavors. Perfect for summer.

Which twist would you try first? Vote in the comments!

Serving Ideas & Pairings

Top slices with crushed peanuts or chocolate shavings. Serve with vanilla ice cream for extra indulgence.

Pair with cold milk for a classic combo. Adults might prefer coffee or a bourbon-spiked hot cocoa.

Which would you choose tonight? Tell us below!



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Storage Tips for Your Pie

Keep your pie fresh by storing it covered in the fridge. It stays good for up to 5 days. Want it longer? Freeze slices wrapped tight for 2 months. Thaw in the fridge before eating. *Fun fact: Cold pie tastes even creamier!* Batch-cook note: Double the recipe for a crowd—it's a hit at potlucks. Why this matters: Proper storage keeps textures perfect. Ever tried freezing desserts? Share your tricks below!

See also Old Fashioned Fruitcake Cookie Recipes

Fixes for Common Pie Problems

Crumbly crust? Press it firmer before filling. Runny filling? Chill longer—patience pays off. Chocolate too thick? Add a splash of warm cream. Why this matters: Small tweaks save the dish. My neighbor once salvaged a soupy pie by freezing it fast. What's your biggest dessert disaster? Swap stories in the comments!

Your Pie Questions Answered

Q: Can I make this gluten-free? A: Yes! Use a gluten-free crust—same great taste. **Q: How far ahead can I prep it?** A: Assemble 1 day early; flavors meld beautifully. **Q: Any peanut butter swaps?** A: Almond butter works, but it's less rich. **Q: Can I halve the recipe?** A: Sure—use a smaller crust or ramekins. **Q: Best topping for extra flair?** A: Crushed peanuts or a drizzle of caramel.

Slice, Savor, and Share

This pie brings joy—simple as that. Whip it up, then watch smiles appear. *Fun fact: I've made it 12 times this year!* **Tag @SavoryDiscovery on Pinterest with your creations.** Did you add a twist? Tell me below!

Happy cooking! —Elowen Thorn.

You need to try !



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Costco Copycat Peanut Butter Chocolate Pie Recipe





Costco Copycat Peanut Butter Chocolate Pie Recipe | 11

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Author: Elowen Thorn



Cooking Method:[No-Bake](#)



Costco Copycat Peanut Butter Chocolate Pie Recipe | 14

Cuisine:[American](#)



Costco Copycat Peanut Butter Chocolate Pie Recipe | 15

Courses: [Dessert](#)



Costco Copycat Peanut Butter Chocolate Pie Recipe | 16

Difficulty: **Beginner**

Prep time: **25 minutes**



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Cook time: **minutes**

Rest time:



Costco Copycat Peanut Butter Chocolate Pie Recipe | 20

Total time: **25 minutes**



Costco Copycat Peanut Butter Chocolate Pie Recipe | 21

Servings: **8 servings**



Costco Copycat Peanut Butter Chocolate Pie Recipe | 22

Calories: **kcal**

Best Season: **Summer**

Description

Enjoy this rich and creamy Costco-inspired peanut butter chocolate pie

with layers of peanut butter and chocolate cream fillings.

Ingredients

- 1 (9-inch) prepared graham cracker crust
- 3/4 cup milk chocolate chips
- 1/4 cup heavy cream
- 1 1/2 cups powdered sugar, divided
- 1 1/2 (8-ounce) blocks cream cheese, softened - divided
- 1 cup peanut butter
- 1 (12-ounce) container frozen whipped topping, thawed - divided

Instructions

1. Place the chocolate chips in a small bowl. Heat the heavy cream in the microwave for about 30 seconds or until steaming. Pour the heavy cream over the chocolate chips and allow them to melt. Set aside.
2. For the peanut butter cream filling: Place one (8-ounce) block of softened cream cheese in a large bowl. Use a mixer to beat it until smooth. Add 1 cup of peanut butter and 1 cup of powdered sugar. Mix to combine. Fold in about 1/2 of the whipped topping until well combined. Set aside.
3. For the chocolate cream filling: Place the remaining 1/2 block of softened cream cheese in a large bowl. Use a mixer to beat it until smooth. Stir the melted chocolate chips and heavy cream until smooth. Add the chocolate mixture to the cream cheese and mix to combine. Add the remaining 1/2 cup of powdered sugar to the chocolate mixture and mix to combine. Fold the remaining 1/2 container of whipped topping to the chocolate mixture until well combined. Set aside.

4. Assemble the pie: Spread about 1/2 of the peanut butter mixture evenly into the bottom of the pie crust. Top with the chocolate mixture, spreading evenly. Place the remaining peanut butter mixture in a piping bag fitted with large star tip and decorate the top of the pie. Refrigerate for at least 4 hours, before serving. Store covered in the fridge for up to 5 days.

Notes

For best results, chill the pie thoroughly before serving to allow the layers to set properly.

Keywords: Peanut Butter, Chocolate, Pie, Dessert, No-Bake

See also Cherry Cheesecake Ice Cream Cones