

# *Eat Your Heart Out Edibles* ♥

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Chef Angela's Creamy, No-Bake Butterfingers Pie*

*Serves 8-10*

### **INGREDIENTS:**

7 Butterfingers Bars

12 oz. Cool Whip

8 oz. cream cheese softened (1 package)

1/4 cup of peanut butter

1 TBS sugar

Pretzel Pie Crust, cooled (*see directions below*)

Chocolate Syrup (optional)

Caramel Syrup (optional)



### **DIRECTIONS:**

1. Put 5 Butterfingers in the blender and pulse a few times to crush the candy bars into small pieces. I like to leave a few chunks to give the pie more texture. Or you can put them in a Ziploc bag and let out your frustrations by going to town on the bars with a rolling pin/meat mallet :-)
2. Mix together softened cream cheese, peanut butter, sugar and Cool Whip
3. Fold in Butterfingers chunks
4. Pour the filling into pre-made pie crust
5. Chop the remaining 2 Butterfingers into large chunks and cover top of pie with chunks. You can also drizzle some chocolate and caramel syrup over it (optional, BUT very highly recommended!)
6. Place in fridge for 1-2 hours to chill and enjoy!

Compliments of Eat Your Heart Out Edibles

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## PRETZEL PIE CRUST

### INGREDIENTS:

2 cups crushed pretzel crumbs (about half a 10 ounce package)

6-8 TBS butter

1. Pre-heat oven to 250 degrees. In a food processor, process pretzels until they are fine little pieces. (You do not want a true crumb. You want the pretzel to still have some of its former shape.)
2. In a saucepan or microwave-safe bowl, heat butter until melted. Use 6 tablespoons of butter if you want your crust to be crumbly, or 8 tablespoons if you want a slightly firmer crust.
3. Combine pretzel crumbs and butter until completely incorporated and pour into a 9-inch pie plate, making sure the bottom is evenly covered and the crumbs go up the sides.
4. Bake the pie crust for 10-12 minutes. Remove and place on wire rack and allow to cool.

