



Keto Peanut Butter Chocolate Pie

with keto truwhip!



Ingredients

Chocolate Crust:

- 2 cups of almond flour
- 1/4 cup of unsweetened cocoa powder
- 1/4 tsp of baking soda
- 1/4 tsp of Himalayan salt
- 1/4 cup of coconut oil, melted
- 3 tbsp of sugar free maple syrup
- 1/2 tsp of vanilla extract

Peanut Butter Filling:

- 1 cup of vegan cream cheese
- 1 cup of creamy all-natural peanut butter
- 1 cup of keto powdered sugar
- 9 oz of Truwhip Keto whipped topping

Topping: (Optional)

- 3-4 No sugar added peanut butter cups, chopped
- Warmed peanut butter, for drizzling
- 1/4 cup of nondairy dark chocolate chips, melted for drizzling
- 1 tbsp of coconut oil

Serves: 12

Ready: 3hr+

Prep Time: 30 min

Cook Time: 15 min



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Directions

- Preheat the oven to 350F degrees.
- In a medium bowl, add almond flour, cocoa powder, baking soda and Himalayan salt. Whisk until combined.
- Stir in coconut oil (make sure it's no longer hot), add sugar free maple syrup and vanilla extract until dry ingredients are moistened.
- Finish combining mixture by using your hands, making sure the coconut oil is evenly distributed.
- Press the crust mixture evenly into a tart pan, starting with the sides and then the bottom.
- Bake for 13-15 minutes.
- Once done, cool in the pan on a wire rack. Crust should be cool when ready to fill.
- To make the filling, in a large bowl with a hand held mixer, beat the creamy peanut butter and vegan cream cheese until smooth.
- Add the powdered sugar and beat in.
- Add the Truwhip Keto whipped topping to the bowl and beat until combined and smooth.
- Pour filling into chocolate pie crust and spread evenly with a spatula.
- Chill for about 3 hours, or as needed.
- Chop the peanut butter cups into small pieces then add to the top of the pie.
- Drizzle warm peanut butter and warm chocolate to the top of the pie before slicing. (If you don't want the pie to be as firm, refrigerate for 1 hour.)
- Serve and enjoy!

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