truwhip

Peanut Butter Squares

Serves: 6 | Prep Time: 1 hour

What You'll Do

1. Crush almonds to a powder in food processor before adding other ingredients.
2. In a food processor, add additional crust ingredients & combine well. Pick up a little crust with your hands & press to see if it sticks together. If it does, it's ready but if it crumbles, add 1 tablespoon of coconut oil or as desired.
3. In a square silicone pan, add crust to bottom of pan. Press down, spreading it over surface of pan. (You can also use 6" diameter tart pans with parchment paper).
4. Place silicone tray in freezer.
5. In a large bowl, add peanut butter, vegan cream cheese & truwhip Vegan Whipped Topping. Stir until combined.
6. Remove silicone tray from freezer. Add peanut butter filling to top & smooth out. Put back in freezer for 3 hours or overnight.
7. In a double boiler, heat up nondairy chocolate chips & coconut oil. Stir until combined. (Follow same process with white chocolate).
8. Remove the peanut butter squares from the freezer. Add melted chocolate on top. Smooth chocolate over squares then freeze again for 5 minutes. Remove from the freezer again & drizzle nondairy white chocolate, optional. Freeze again for 5 minutes then remove.
9. Serve and enjoy!

What You'll Need

Crust Ingredients:
1 cup of unsalted almonds
1 cup of unsweetened shredded coconut
8 dates, pitted
½ cup of coconut oil, melted
1 tablespoon of unsweetened cacao powder

Peanut Butter Tart Filling:
1 cup creamy peanut butter
8 oz. vegan cream cheese
1 teaspoon of vanilla extract
7 oz. of Truwhip Vegan Whipped Topping

Nondairy Chocolate Ganache Topping:
1 1/2 cup of nondairy dark chocolate chips, melted, or as desired
1-2 tablespoons of coconut oil

Nondairy White Chocolate Topping:
¼ cup of nondiary white chocolate chips, melted
1 tablespoon of coconut oil