



Peanut Butter Chocolate Pie

Ingredients

- 1 cup powdered sugar
- 6 tablespoons vegan graham cracker crumbs
- ¼ cup peanut butter
- ¼ cup vegan butter, melted
- ⅔ cup dark chocolate or vegan chocolate chips, melted

Instructions

- Using parchment paper, line a round pie pan.
- To produce a thick dough, combine butter, peanut butter, cracker crumbs, and powdered sugar in a medium-sized bowl. Place dough into a pan that has been prepared and press down hard to cover bottom.
- Melt chocolate in a bowl that is safe to microwave for 20 seconds at a time, stirring occasionally. Take out of the microwave right before it melts fully, then stir to ensure it melts through. Pour evenly over the foundation layer of dough.
- Freeze for 20 minutes, or until the chocolate solidifies. When set, take out of the pan, take it out of the freezer, and cut it into pie pieces or squares.