

# Peanut butter chocolate pie

by: bellevett

## Ingredients:

Graham Cracker Pie Shell

## Filling:

2- 12oz dark chocolate bars

2 cans coconut milk

1 cup Agave Nectar (or sugar)

3/4 cup non genetically modified corn starch

1/2 teaspoon vanilla

## peanut butter topping:

1 cup peanut butter

about 2 cups powdered sugar

\*\*this could easily be turned into a chocolate cream pie by adding whipped cream to the top and omitting the peanut butter topping.

\*\*\*this could also be turned into a smores pie by omitting the peanut butter topping and adding marshmallow cream to the top. extra yum!

heat coconut milk in a saucepan over med/low heat. when warmed, 1 chocolate bar slowly, heat coconut milk in a saucepan over med/low heat. when warmed, 1 chocolate bar slowly, on vanilla

breaking off pieces and stirring in. add all but 1 square of the 2nd chocolate bar and continue stirring until it is completely melted and incorporated. add agave nectar or sugar slowly, while stirring until completely dissolved. add vanilla. adjust the sugar amount according to your taste. remove 1 cup of chocolate mixture and put into a bowl with the cornstarch. mix together until no lumps remain. slowly add back into the chocolate mixture. Keep stirring and heating until the mixture gets as thick as pudding. remove from heat. let cool while making topping.

if using the peanut butter topping, place peanut butter into a bowl. begin beating with an electric beater until smooth. begin adding in the powdered sugar slowly. Keep adding powdered sugar until the peanut butter mixture looks like like tiny peanut butter pebbles and sand. sprinkle half of the peanut butter mixture into the bottom of the graham cracker crust. pour in chocolate mixture, top with the remaining peanut butter mixture.

chill for at least 4 hours.

if not using peanut butter, chill pie without the whipped cream and add whipped cream after 3 hours and continue to chill for an additional hour.

top with chocolate shavings.