

# Vegan Peanut Butter Pie

SERVINGS  
6-8

PREP TIME  
15 MIN

CHILL TIME  
2 HRS

TOTAL TIME  
2¼ HRS

*This rich and creamy vegan peanut butter pie comes together in just 15 minutes and chills to perfection. A no-bake dessert that's easy to make, irresistibly smooth, & sure to impress.*

**ORGANIZING**  
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## Ingredients

## Directions

1

- 1 C Creamy Peanut Butter
- 1 Pkg Vegan Cream Cheese, 8 oz.

■ In a large mixing bowl, beat the vegan cream cheese and peanut butter together until the mixture is smooth and creamy.

2

- 1½ C Powdered Sugar

■ Gradually add the powdered sugar, mixing on low speed until fully incorporated.

3

- 1 Container Non-Dairy Whipped Cream, 9 oz

■ Using a spatula, gently fold the non-dairy whipped cream into the peanut butter mixture in two batches, turning the bowl as you fold to keep the texture light and airy.

**NOTE ABOUT NON-DAIRY WHIPPED CREAM:** Many grocery stores carry dairy-free whipped cream, and a favorite is So Delicious Dairy-Free, usually found in the freezer section near Cool Whip. It has a subtle coconut flavor that doesn't overpower the pie. While it's possible to make whipped cream from canned coconut cream, results can be inconsistent. For the easiest and most reliable option, store-bought non-dairy whipped cream is recommended when available.

4

- 1 9" Graham Cracker Pie Crust

■ Spoon the mixture into the graham cracker crust and smooth the top.  
■ Refrigerate for at least 2 hours, or until the pie is set.

5

### OPTIONAL TO SERVE:

- Chopped Peanuts
- Drizzle of Non-Dairy Chocolate Sauce
- Additional Non-Dairy Whipped Cream

■ Cut the pie into 6-8 slices.  
■ Top with chopped peanuts, a drizzle of non-dairy chocolate sauce, or an extra dollop of whipped cream, if desired.