

No-Bake Chocolate Peanut Butter Pie

From *The Joy of Vegan Baking*, Colleen Patrick-Goudreau

Ingredients

2 cups nondairy semisweet chocolate chips
12 ounces silken tofu (firm)
1 ½ cups natural peanut butter, crunchy or smooth
½ cup nondairy milk
1 Graham Cracker Crust, Brownie Crust, or Cookie Crust

Directions

Melt the 2 cups of chocolate chips in the microwave or in a double boiler. In a food processor or high-powered blender, combine the tofu, peanut butter, milk, and melted chocolate chips. Blend until very smooth, adding more milk, if desired. Pour the filling into the crust and refrigerate for 2 hours. Top with chocolate chips and chopped nuts, if desired.

Serving Suggestions & Variations

- * Spread ½ to 1 cup peanut butter onto the crust
- * For a Chocolate Peanut Butter Pie with a hard chocolate topping, after the pie has been chilled for 2 hours, melt 1 cup nondairy chocolate chips. Pour the melted chocolate over the top of the pie. If desired, sprinkle 1 cup chopped nuts. Refrigerate for 2 additional hours.
- * You may substitute 1 (14-ounce) can of coconut milk for the tofu and soymilk. Add a thickener, such as arrowroot or kudzu root dissolved in water, if you go this route. The ratio is usually 1 tablespoon of thickener to 2 tablespoons of water.