

# Vegan Peanut Butter Pie

Adopted from Loving It Vegan

## For the Oreo Cookie Crust:

- 28 Oreos (crushed)
- 1/3 c Vegan Butter, Melted

## For the Peanut Butter Center:

- 12 oz. of Creamy Salted Peanut Butter
- 1 14 oz can of Coconut Cream (chilled overnight)
- 1 c Powdered Sugar

## For the Topping:

- 1 14 oz. can of Coconut Cream (chilled overnight)
- 2 Tbsp Cocoa Powder (Unsweetened)
- 2 Tbsp Powdered Sugar (I used 5)

## For Decoration (optional)

- Melted Peanut Butter (drizzled)
- Melted Vegan Chocolate (drizzled)
- Chopped Peanuts

## Instructions:

1. Crush the oreo cookies in a food processor or by placing in a ziplock bag and crushing with a rolling pin. Melt the vegan butter and mix with the oreo cookie crumbs.
2. Spray a pie dish with non-stick spray and then pat down the oreo crust, working up the sides. Place in the freezer to set while you work on the filling.
3. Remove one can of coconut cream from the fridge. Open it and you'll see the cream has risen to the top and hardened a bit, Scoop out only this cream section at the top into a mixing bowl of an electric mixer, leaving the watery part behind.
4. Starting at slow speed, gradually increase speed until the cream is whipped.
5. Add the peanut butter to the whipped cream along with the powdered sugar and mix until well blended.
6. Scoop this over the top of the oreo cookie crust and smooth out. Place back into the freezer to set.
7. Remove the second can of coconut cream from the fridge and repeat the process of whipping it up into whipped cream. Add the cocoa powder and powdered sugar and whip again.
8. Pipe the chocolate cream out onto the edges of the pie. Any chocolate cream leftovers can be saved for serving.
9. Decorate the pie with drizzles of melted peanut butter, melted vegan chocolate and chopped peanuts.
10. Serves 10 - 12