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Gluten and Dairy Free Chocolate Peanut Butter Pie

Step 1-

Raw Pie Crust - Ingredients

2 cups pecans or walnuts (or use ½ of each)(I also like to substitute a ¼ cup of raw coconut for a variation, you can also substitute ½ of total quantity of nuts with raw almonds)

1 cup pitted dates, soaked in water for 5 minutes and drained

¼ cup ground flaxseeds

½ teaspoon sea salt

1 tsp vanilla

To prepare the crust, place pecans in a food processor and process or pulse until finely chopped. Add the dates, flaxseeds, salt, and vanilla and process until mixture forms a ball. Lightly oil a 8 or 9 inch pie pan with raw organic coconut oil then turn out pie crust mixture into the pan and press the mixture into a crust.



Step 2-

Raw chocolate Peanut Butter Tofu pie filling – Ingredients

1 container Organic soft tofu

¼ cup unsweetened cocoa powder or cacao powder

¼ cup natural, unsweetened, Organic peanut butter

¼ cup maple syrup –preferably Grade B

Place all ingredients into a food processor until smooth. Pour into raw pie crust filling. Chill for 30 minutes in refrigerator to firm up the filling. Enjoy!

- Another variety of this filling is [Chocolate Banana Tofu pie filling](#) – Prepare the same as above – except use the following ingredients for the filling:
 - 2 ripe bananas
 - 1 container soft Organic tofu
 - 1/3 cup unsweetened cocoa powder or cacao powder