

# Chocolate Pudding Pie with Nutty Chocolate Crunch

Recipe By *Brynie Greisman*



Cooking and Prep:  50  
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Serves:  10

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Vegan, Vegetarian,  
Pescetarian

Source: Family Table by  
Mishpacha Magazine

A creamy chocolate filling nestled between a chocolate chip cookie crust and a nutty chocolaty crunch. Delicious!

## Ingredients (10)

### Crust

- 1 and 1/2 cups chocolate chip cookie crumbs
- approximately 1 tablespoon oil

### Filling

- 2 packages instant chocolate pudding

- 2 cups Gefen Vanilla Soy Milk
- 2 tablespoons chocolate liqueur
- 1 (8-oz./226-g.) container Gefen Non-Dairy Whipped Topping
- 1/4 cup confectioners' sugar
- 2 tablespoons vanilla sugar

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### Garnish

- 3/4 cup caramelized peanuts
  - 1 (3 and 1/2-oz./100-g.) bar Elite Bittersweet Chocolate
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## Start Cooking

### Make the Pudding Pie

Yields one pie (approximately 10 servings).

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Mix together cookie crumbs and oil in a small bowl, until all the crumbs are well coated. Adjust amounts according to taste. Press into a 9-inch pie plate. Bake for five to six minutes. Remove from oven and cool.
2. Meanwhile, prepare filling: Empty chocolate pudding mixes into a large bowl. Pour in soy milk and whisk together until smooth. Let sit 10 minutes until thickened.
3. Add liqueur and gently mix in. Take one and a half cups of the pudding mixture and pour over crust. Place in freezer until firm. Place remaining filling in fridge.
4. Whip parve whipped topping with confectioners' sugar and vanilla sugar. Place in fridge until ready to use.
5. Remove pie from freezer. Mix half of the whip with the remaining pudding mixture until well combined. Pour over the pie and return to freezer until firm. Smear remaining half of the whip over the top. Lightly touch all over with the back of a spoon to create peaks (as in a meringue).
6. For garnish, place chocolate and peanuts in a food processor with the knife attachment and pulse until coarse crumbs form. Sprinkle over the top of the pie and return to freezer.
7. Before serving, remove from freezer and leave at room temperature for an hour. It should be

frozen, but thawed.

**Note:**

You can use your own chocolate chip cookie dough. If doing so, press a thick layer on the bottom of the pie plate and bake for 10 minutes, or until golden. Also, you can use eight small peanut brittle bars (approximately 6 ounces/170 grams) in place of the caramelized peanuts and follow same instructions.

**Credits**

Photography: Daniel Lailah

Styling: Michal Leibowitz