

# Peanut Butter Chocolate Pie

Whisk by Ami

Recipe By Esther Deutsch



Cooking and Prep:  1 h

Serves:  8

Contains:     

Preference: Parve

Difficulty: Medium

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 2 bars (7 ounces) good quality non-dairy chocolate, such as Rosemarie
- 2 tablespoons Gefen Soy Milk
- 2 (8-oz.) containers non-dairy cream cheese, like Tofutti
- 1 cup Gefen Peanut Butter
- 1/4 cup + 1/4 cup sugar
- 1 egg + 2 eggs, beaten separately

- 1/4 teaspoon + 1/4 teaspoon vanilla extract
  - 1 prepared **Glicks Chocolate Graham Cracker Crust**
  - salted peanuts, chopped
- 

## Start Cooking

### Prepare the Pie

1. Preheat oven to 300 degrees Fahrenheit. Melt chocolate and soy milk for the second layer in microwave or on top of a double broiler.
2. Meanwhile, beat together the ingredients for first layer. Combine one container of cream cheese, peanut butter, 1/4 cup sugar, 1 beaten egg, and 1/4 teaspoon vanilla. Spread layer on prepared graham cracker crust.
3. To prepare second layer, beat the melted chocolate/soy milk mixture with remaining sugar, cream cheese, vanilla, and eggs. Spread gently on top of peanut butter layer.
4. Bake for 45 minutes or until center is lightly set. Do not overbake. Let cool until it reaches room temperature.
5. Sprinkle peanuts on top of cheesecake. Chill for at least six hours before serving.