



Perfect Peanut Butter Pie

We absolutely love this peanut butter pie! I'm actually not normally a pie person, but this really is perfect. The kids love it, I love it and it's so easy!

Recipe:

Crust

1 Cup Almond Flour
1/2 Cup unsweetened cocoa powder
1/2 Cup Sweetener
4 Tablespoons melted butter

Filling

8 oz cream cheese room temp
1/4 Cup sour cream
1 1/2 Cup heavy whipping cream (divided)
1 tsp Vanilla
1/2 Cup of Sweetener - prefer confectioner
1 1/2 Cup Peanut Butter



Mix the dry ingredients for the crust together in a bowl. Add the melted butter. Mix until well blended and crumbly. Press into the bottom of a pie pan. Bake at 350° for 8-10 min. While the crust is cooling, mix the filling.

Put all the ingredients except 1/2 Cup of the whipping cream in a bowl. Mix well. Add the 1/2 cup of whipping cream to smooth the mixture out.

Mix in sugar free chocolate chips (I used 1/3 C Lily's). Chill for 3 hours or overnight

Serves: 16

Calories: 367, Fat: 32g, Carbs: 10g, Fiber: 4g (Net Carbs 6), Protein: 10g

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