

MICHAEL SYMON

## Chocolate Peanut Pie

Michael's easy-to-make chocolate pie uses avocados instead of dairy. You won't believe how good it is until you try it for yourself!



Easy



Over 2 hrs

### ingredients

#### CHOCOLATE PEANUT PIE

- For the Crust
- 2 cups Peanuts (roasted, salted)
- 1/4 cup Coconut Oil (melted, plus more)
- 3 tablespoons Sugar
- For the Filling
- 11 1/2 ounces Extra-Dark Vegan Chocolate Chips (63% or higher)
- 3 tablespoons Light Agave
- 2 Avocados
- 1 1/2 cups Water
- Flakey Sea Salt (for garnish)

### step-by-step directions

- 1 Grease 4 5-inch mini spring form pans with Coconut Oil.
- 2 For the Crust:
- 3 Place the Peanuts and Sugar into a food processor and pulse until finely chopped. Add the Coconut Oil and pulse to combine. Divide crust between 4 mini spring form pans, gently press.
- 4 For the Filling:
- 5 Place the Avocados and Agave in the base of a food processor and puree until completely smooth. Set aside.
- 6 Combine the Chocolate and Water in a mixing bowl. Place over a double boiler over medium heat and stir occasionally until the Chocolate is completely melted and incorporated with the Water. Remove from the heat and place over an ice bath. Whisk vigorously until the mixture thickens and aerates. The Chocolate will lighten in color and the mixture will whip up like a Mousse. Whisk the Avocado Mixture into the Chocolate mixture. Pour into the prepared mini spring form pans, dividing evenly.
- 7 Chill for at least 2-4 hours or until set. Serve chilled and garnish with a light sprinkle of Flakey Sea Salt.4