Sparkle Kitchen

Chocolate and Peanut Butter Cream Pie

Ingredients

2 store-bought, gluten-free, pre-baked pie crusts

For the chocolate layer:

2 cups chocolate chips

1 can coconut milk

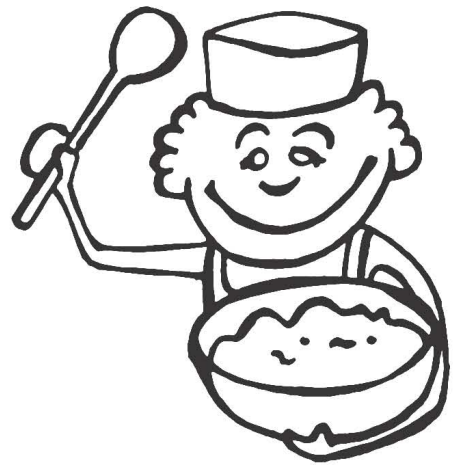1 tablespoon cornstarch

1 teaspoon vanilla

For the creamy Peanut Butter layer.

3/4 cup chilled coconut cream (This is what is at the top of a can of coconut milk. The lovely thick stuff.)

1/3 cup peanut butter (smooth, salted)

3 Tbsp honey

1/4 tsp sea salt

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Preheat the oven to 350 F.

First prepare the chocolate layer. Place the chocolate chips and coconut milk — all but 2 tablespoons — into a pan. Turn the heat to medium-low and heat slowly until the chocolate is entirely melted. Remember to stir!

In a small bowl combine the remaining 2 tablespoons of coconut milk, cornstarch and vanilla. Stir thoroughly to remove any lumps. Pour this into the melted chocolate chip mixture and stir well so the two are completely mixed.

Now, pour the chocolate pudding mixture into the pie crust. You'll want the pie crust to be 3/4 full or so. But not all the way! (Leave room for the peanut butter layer.) Bake at 350 for 30 minutes, until the pie is set.

Allow this to cool. And then pop it in the fridge (or freezer) to make it nice and chilly.

Chill the coconut milk so that it's nice and firm. Scoop off 3/4 cup from the top of the can, and place in a mixing bowl along with the rest of the ingredients. Beat with a mixer on low speed until fluffy.

If it's too thick, you can add some of the coconut liquid to thin. But you want it to be buttery and creamy thick.

Now, take the pie with the chocolate layer out of the fridge, and pour this over the top, creating a second layer.

Swirl a little chocolate sauce (store-bought) over the top to make a swirl. And then chill thoroughly in the fridge — say for 2 hours — before serving.

Enjoy!