

Chocolate Peanut Butter Pie

1 pie crust, prepared (recipe follows)

Prepare the crust (recipe follows) and set aside while you make the filling

Pie Filling

1 package extra firm silken tofu

1 Wellness Forum Health's Chocolate Cream Pudding Mix

1/2 cup peanut butter (you can also use almond or cashew butter)

2 tablespoons maple syrup

- Add the extra firm silken tofu, Wellness Forum Health's Chocolate Cream Pudding Mix, peanut butter, and maple syrup to the bowl of a food processor.
- Puree until smooth and creamy

Pie Crust

2 1/2 cups Wellness Forum Health Multi-Grain Cereal

1/4 cup maple syrup

1/4 cup unsweetened applesauce

- Preheat oven to 350 degrees
- Process 1/2 of the cereal in a food processor until crumbled
- Combine the cereal with the maple syrup, and applesauce
- Press into a lightly sprayed pie pan and bake for 15 minutes.
- Let the crust cool.

Spoon the filling into the crust and let set for 1 hour before serving