



PEANUT BUTTER PIE

Directions

What You'll Need:

Crust:

- 1 package Keto Queen K creations Chocolate Cake Mix
- 2 eggs
- 2 TBSP oil

Filling:

- 16 oz. cream cheese (softened)
- 1/2 cup confectioners sweetener
- 1 cup natural peanut butter
- 1 cup heavy cream
- 1/2 cup sugar free chocolate chips

How to Prepare:

1. Preheat oven to 350° F and grease a 12" spring form baking pan
2. In a medium bowl, mix together chocolate cake mix, eggs and oil. Flatten mixture into springform pan. Bake for 12 minutes and set aside to cool completely.
3. While crust is baking, prepare filling.
4. In a large bowl, beat cream cheese until smooth. Add in sweetener and mix together.
5. Add in peanut butter, mix again
6. Add in heavy cream and combine until smooth.
7. Gently fold in chocolate chips.
8. Spread mixture over cooled pie crust.
9. Refrigerate for at least 2 hours.

Takes 12 minutes baking, 2 hours total, Serves 12 people.

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