

# truwhip

## Peanut Butter Squares

Serves: 6 | Prep Time: 1 hour







### What You'll Do

- Crush almonds to a powder in food processor before adding other ingredients.
- 2. In a food processor, add additional crust ingredients & combine well. Pick up a little crust with your hands & press to see if it sticks together. If it does, it's ready but if it crumbles, add 1 tablespoon of coconut oil or as desired.
- 3. In a square silicone pan, add crust to bottom of pan. Press down, spreading it over surface of pan. (You can also use 6" diameter tart pans with parchment paper).
- 4. Place silicone tray in freezer.
- 5. In a large bowl, add peanut butter, vegan cream cheese & truwhip Vegan Whipped Topping. Stir until combined.
- 6. Remove silicone tray from freezer. Add peanut butter filling to top & smooth out. Put back in freezer for 3 hours or overnight.
- 7. In a double boiler, heat up nondairy chocolate chips & coconut oil. Stir until combined. (Follow same process with white chocolate).
- 8. Remove the peanut butter squares from the freezer. Add melted chocolate on top. Smooth chocolate over squares then freeze again for 5 minutes. Remove from the freezer again & drizzle nondairy white chocolate, optional. Freeze again for 5 minutes then remove.
- 9. Serve and enjoy!

## What You'll Need

#### **Crust Ingredients:**

1 cup of unsalted almonds
1 cup of unsweetened shredded coconut
8 dates, pitted

1/2 cup of coconut oil, melted 1 tablespoon of unsweetened cacao powder

#### **Peanut Butter Tart Filling:**

1 cup creamy peanut butter8 oz. vegan cream cheese1 teaspoon of vanilla extract7 oz. of Truwhip Vegan Whipped Topping

#### **Nondairy Chocolate Ganache Topping:**

1 1/2 cup of nondairy dark chocolate chips, melted, or as desired1-2 tablespoons of coconut oil

#### **Nondairy White Chocolate Topping:**

1/4 cup of nondiary white chocolate chips, melted

1 tablespoon of coconut oil