



truwhip

Vegan Peanut Butter S'mores

Servings: 9

Prep Time: 30 min



Directions

1. Line an 8x8-inch pan (preferably with square edges instead of rounded edges) with parchment paper.
2. Line the bottom with half of the graham crackers. You may need to break the graham crackers to make them fit perfectly into the pan.
3. Add chocolate chips to a small bowl and microwave in 30 second intervals, stirring in between, until melted and smooth.
4. Stir in 1/2 cup truwhip.
5. Spread chocolate mixture over the graham crackers, almost to the edges. Place in the freezer for 10-15 minutes to set.
6. In a large mixing bowl, combine the remaining truwhip with protein powder and peanut butter.
7. Stir until thick and as smooth as possible then spread peanut butter mixture over the chocolate layer.
8. Top with remaining graham crackers, leaving a little bit of space in between for easier slicing.
9. Cover and place in the freezer for at least 3 hours or overnight. The longer the s'mores are in the freezer, the firmer the filling will be.
10. Remove from the freezer and let it sit at room temperature for 5-10 minutes before using a large, sharp knife to cut into individual s'mores.
11. Store in an airtight freezer-safe container for up to 1 month. Let thaw for about 10 minutes before eating. ENJOY!

Ingredients

- 9 graham cracker sheets
- 1 cup semisweet or dark chocolate chips
- 1 container truwhip Vegan Whipped Topping
- 1 scoop vanilla protein powder
- 1/3 cup natural creamy peanut butter