

Chocolate Banana Freezer Pie

Crust:

3 Tbsp. olive oil
2 Tbsp. cool water
2-3 Tbsp. natural peanut
butter
1/4 tsp. salt
1 c. plus 2 Tbsp. spelt flour

Whisk oil, water, peanut butter, and salt together. Stir in flour and mix only until evenly moistened. Press into a 9-inch pie plate. Bake empty pie crust at 375° for 12 minutes.

Filling:

5 small ripe bananas, peeled and broken into small pieces
1/4 c. unsweetened cocoa powder
1 c. coconut milk
1 tsp. pure vanilla extract
1/4 c. xylitol
5 Tbsp. natural peanut butter
2 Tbsp. chopped nuts
1 oz. Yamate dark chocolate, finely chopped

Combine bananas, cocoa, coconut milk, xylitol, and vanilla in a blender. Blend until very smooth (like thin cake batter), stopping to scrape down sides and stir mixture 2-3 times (to ensure banana is puréed).

Spread 5 Tbsp. peanut butter onto cooled pie crust. Pour banana purée into crust. Sprinkle nuts and chocolate across surface of pie. Cover very tightly with plastic wrap and freeze for a minimum of 4 hours, or overnight.

To serve, remove plastic wrap and set at room temperature for about 30 minutes (longer if pie was frozen for more than 4 hours), until pie is just soft enough to be cut with a knife. Slice and serve. Drizzle Wax Orchards Classic Fudge over each serving, if desired.

adapted from Clean Eating

