

# Sarah's S'mores Pie

Rich, decadent, chocolate pie! Need I say more?

The crust/topping:

- 1 cup peanut flour
- 1 cup baking blend
- 3/4 cup water
- 6 tablespoon butter (melted)
- 4 tsp super sweet
- 2 tablespoons natural peanut butter
- 1 1/2 tsp Cinnamon

The chocolate filling:

- 1 stick butter
- 3 ounces baking chocolate
- 1 cup gentle sweet (between 3/4c and 1c)
- 1 tsp chocolate extract (optional)
- 4 pinches of mineral salt
- 1/4 cup half and half
- 2 doonks stevia
- 1/4 cup baking blend
- 2 eggs

The "marshmallows":

- 1 1/4 teaspoon just gelatin

- 1/3 cup of warm water
- 3/4 cup of heavy cream
- 1/2 tablespoon of gentle sweet

#### For the Crust/Topping

1. Blend all crust ingredients in a bowl with a hand mixer, the mixture should be moist and blended well, but it will be clumpy, this is desired.
2. Put half of the crust into the bottom of a round, 9-inch pan. (be sure to spray with coconut oil first) set aside extra crust for a little later. Put the pie pan in the freezer to chill.

#### For Chocolate Filling

1. Melt the chocolate and butter together over medium/high heat on the stove. Stirring as it melts. (Using a double boiler will help prevent burning. Watch closely if not using a double boiler.)
2. Once melted turn off the heat and add the remaining chocolate filling ingredients, whisking as you go.
3. Once whisked together, pull out the pie pan and pour the chocolate mixture on top of the crust, then return the pie pan to the fridge.
4. Preheat oven to 350°

#### For the "Marshmallows"

1. In a small bowl, whisk together the gelatin and warm water.
2. With a hand mixer, in a chilled bowl beat the heavy cream and gelatin mixture until it grows in size and starts to thicken, but stop before peaks start to form and you have whipped cream.

3. Take out the pie pan from the fridge and pour half of the whipped cream into the middle of the pie, then swirl the chocolate and marshmallow together, being careful not to break up the crust underneath.
4. If desired take your extra crust and sprinkle around the edges of the pie, or however you would like to decorate. (I had plenty of leftovers after this that could be sprinkled over pieces of the pie or eaten with a snack later.
5. Cook pie for 20 minutes.
6. Now, taking your leftover “marshmallow” mixture, add the gentle sweet and blend until you have whipped cream for topping your slice of pie.
7. Top each slice of pie with some of your “marshmallow” whipped cream, extra crust sprinkles, and sugar-free chocolate sauce if desired. This is a very rich dessert. It is best made the day before as it tastes overly sweet the first day, but perfect on the second! (store extra crust and whipped cream in the fridge until ready)