

Tagalong Pie

INGREDIENTS

For Cookie Crust

- 1/2 cup butter softened
- 1/2 cup xes sweetener or [gentle sweet](#)
- 1 teaspoon [vanilla](#)
- 1 egg
- 1 c [baking blend](#)
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/8 teaspoon [mineral salt](#)

For Pie Filling

- 8 oz. cream cheese, softened
- 1 1/4 c. natural peanut butter ~OR~ reconstituted peanut flour
- 2/3 c. xes sweetener or [gentle sweet](#)
- 1 tsp [black strap molasses](#)
- 2 tsp. [vanilla](#)
- 1 c. heavy cream

For Topping

- 1/4 c. [peanut flour](#)
- 1 tablespoon of xes sweetener or [gentle sweet](#)
- 1 pinch of [mineral salt](#)

- 2-3 tablespoons of water
- 1/2 c. heavy cream
- 2/3 c. Sugar-free Chocolate Chips

DIRECTIONS

Preheat oven to 350°.

Make the Crust:

- Beat butter and sweetener until creamy.
- Add vanilla and egg and mix thoroughly.
- Add remaining ingredients and mix until dough forms.
- Spray the bottom of the springform pan with non-stick spray. Press sugar cookie dough in an even layer to fill the bottom of a 9" springform pan.
- Bake until golden, about 20 minutes, then let cool completely.
- Before filling I like to loosen the springform pan and line the sides with strips of parchment paper to keep the filling from sticking to the sides. After I get it in I cinch the springform pan back together. Then I cut slits in the top of the parchment so I can fold it out of my way. If you don't do this step be sure to spray the sides with non-stick spray.

Make the Filling:

- In a medium bowl, combine cream cheese, peanut butter, gentle sweet, molasses, and vanilla.
- Beat with a hand mixer until light and fluffy. Because this is natural peanut butter it is not going to get "creamy" like sugared peanut butter will. Don't worry, it will come together even if it feels kind of "stiff" at this point. Set aside.
- In a separate large bowl, beat 1 cup heavy cream until stiff peaks form.

- Add half of the peanut butter mixture and beat with a hand mixer until evenly incorporated. Add the remaining peanut butter mixture and beat until fluffy.
- Spread the mixture evenly into the cooled cookie crust. Freeze for 30 minutes, until the peanut butter layer is firm.

Make the Ganache and Peanut Butter Swirl:

- In a small bowl mix peanut flour, sweetener, salt, and water with a whisk until smooth. It should be a pourable consistency. Set aside.
- Place chocolate chips in a medium heatproof bowl and set aside.
- Heat the remaining 1/2 cup heavy cream in a small saucepan over medium heat.
- When bubbles begin to break the surface around the edges of the pan, turn off the heat.
- Pour hot cream over chocolate chips, whisking constantly until the sauce is smooth. Pour over the frozen peanut butter layer.
- Immediately, before the ganache sets, drizzle the peanut butter “sauce” in a spiral pattern around the chocolate layer.

Starting at the center of the pie, drag a toothpick gently in a straight line to the edge of the pie. Repeat to continue the pattern all the way around the pie to resemble a spider web.

- Place the pie in the freezer for another 15 minutes. Remove from springform pan; slice and serve cold.