NO-BAKE CHOCOLATE PEANUT BUTTER PROTEIN PIE

Gluten Free / Protein-Rich / No Bake / Refined Sugar Free

Recipe Featured on MariGoldFoods.com



INGREDIENTS:

For the Chocolate Crust

- 1 1/2 cups finely ground almond flour
- 2 tablespoons unsweetened cocoa powder
- 4 tablespoons melted butter or coconut oil
- 2 tablespoons powdered allulose
- 1/2 teaspoon vanilla extract
- Pinch of sea salt

For the Protein Pie Filling

- 8 oz cream cheese, softened
- 1 cup plain, thick Greek yogurt
- 1 serving **MariGold Rich Chocolate Malt Whey Isolate**
- 1 serving **MariGold Peanut Butter Whey Isolate**
- 1/3 cup natural creamy peanut butter, unsweetened
- 1/4–1/2 cup unsweetened almond milk, divided, as needed
- 1 teaspoon vanilla extract
- 1–2 tablespoons powdered allulose, optional, to taste
- 2 tablespoons unsweetened cocoa powder

Optional Toppings

- Drizzle of warmed natural peanut butter, Sugar-free dark chocolate shavings, Chopped roasted peanuts, Unsweetened whipped cream

Featuring MariGold Rich Chocolate Malt Whey Isolate & Peanut Butter Whey Isolate (MariGoldFoods.com)



DIRECTIONS

1. Make the crust: Mix all crust ingredients, press into a 9-inch pie dish, and chill for 15–20 minutes.
2. Prepare the filling: Beat cream cheese, Greek yogurt, vanilla, and optional allulose until smooth. Divide between two bowls.
3. Add flavors: Mix chocolate whey and cocoa into one bowl; peanut butter whey and peanut butter into the other. Add almond milk as needed.
4. Assemble: Alternate spoonfuls of each filling in the crust and gently swirl with a knife.
5. Chill: Refrigerate for at least 4 hours or overnight until firm.
6. Garnish: Top with peanut butter drizzle, chocolate shavings, and chopped peanuts. Slice and enjoy!