

## **FROZEN PEANUT BUTTER PIE**

Have ready:

One 9" baked pie shell or graham cracker crust

Blend in blender until smooth and creamy

1 lb tofu (silken works best)

¼ cup oil

¾ cup peanut butter

1 tsp vanilla

½ cup honey

⅛ tsp salt

Pour into the prepared pie crust. Decorate with semi-sweet chocolate shavings, curls, or mini-chips. Freeze for about 24 hours.

Easiest if thaw slightly, cut into desired wedges, and re-freeze.

From: TOFU Cookery by Louise Hagler