

Peanut Butter Torte

Prep time:

25 minutes

Cook Time:

10 minutes

Yields:

9 servings

Ingredients:

For the crust:

- 1/2 cup almonds
- 1 cup gluten-free rolled oats
- 1/4 teaspoon fine sea salt
- 1/4 cup coconut oil, melted
- 3 tablespoons pure maple syrup
- 2 tablespoons smooth natural peanut butter

For the filling:

- 1/2 cup coconut oil
- 1/3 cup coconut cream
- 1/2 cup pure maple syrup
- 3/4 cup smooth natural peanut butter
- 1/4 teaspoon fine sea salt, or to taste
- 1/2 teaspoon pure vanilla extract

For topping:

- 1/2 cup non-dairy chocolate chips
- 1 teaspoon coconut oil, melted
- 1/2 cup chopped roasted peanuts

Directions:

1. Preheat oven to 350°F (180°C). Lightly grease an 8x8-inch square pan with coconut oil.
2. For the crust: Add the almonds, oats, and salt to a food processor and process until the mixture resembles a coarse flour, about 30 seconds.
3. Melt the 1/4 cup coconut oil in a medium pot (you'll be using the same medium pot for the filling) over low heat. Add the melted oil, maple syrup, and peanut butter to the processor and process until the mixture comes together in a heavy dough, 10 to 15 seconds. The dough should look like a wet cookie dough. If you find it a bit dry, add a teaspoon or two of water and process again until a wet dough forms.
4. Spoon the dough into the prepared pan and crumble it evenly all over the base. Lightly wet your fingers and press the dough into the base firmly and evenly. Level the edges with your fingertips. Poke the base with a fork about 12 times to allow air to escape while baking.
5. Bake the crust for 9 to 11 minutes, until it looks pale and a bit puffy. The crust might look underbaked when you remove it, but this is what we want to avoid drying it out.
6. Meanwhile, make the filling: In the same medium pot (no need to clean it!), melt the coconut oil and coconut cream over low heat. Now add the maple syrup, peanut butter, salt, and vanilla and whisk until smooth.
7. Spoon the filling onto the crust (there's no need to cool the crust first) and carefully transfer the dish to a level surface in your freezer. Chill until solid, about 2 hours.
8. Melt chocolate chips with coconut oil
9. Once frozen, remove from the freezer and let it sit on the counter for 10 minutes. Slice into 9 servings. Drizzle with melted chocolate and sprinkle peanuts. Serve immediately.