



Chocolate Pretzel Pie

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Yields: 8 servings
Serving Size: 1 slice
Protein per serving: 0.4 g
Calories per serving: 229

Ingredients:

Crust

- 132 g Glutino Pretzel Sticks
- 6 TBSP Butter, melted
- 1 TBSP Brown Sugar

Filling

- 2 c Rice milk
- 1 unit(s) Chocolate Instant Pudding, dry mix only

Directions:

1. Preheat oven to 350 degrees. Spray a 9 inch pie tin with cooking spray and set aside. In a food processor add the pretzels and pulse until you get crumbs. Pour into a bowl. Add the melted butter and brown sugar. Gently toss to combine. Add to the pie tin and press down to form a crust. Bake for 10 minutes. Remove from oven and allow to cool.
2. In a medium saucepan, add the rice milk. Heat over medium heat until small bubbles begin to form. Do not boil. Add the pudding mix. Cook while whisking until thickened to a pudding consistency. Remove from heat and allow to cool 5 minutes, stirring occasionally. Pour into prepared crust. Refrigerate until set.