



Pea-Not Butter Pie

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Makes 6 Servings

Serving size: 1 mini pie

Protein per serving: 1.9 g

Calories per serving: 239

Ingredients:

- 3 fl.oz. Cambrooke Pea-Not Butter, room temperature
- 4 fl.oz. Cambrooke Cream Cheese, room temperature
- 1 tsp Vanilla Extract
- 1/2 c Sugar, Powdered (Confectioners)
- 1/4 c Cool Whip, Whipped Topping
- 6 crust(s) Ready Crust Mini Graham Cracker Pie Crust

Directions

1. In the bowl of a stand mixer with the paddle attachment, add the pea-not butter and cream cheese. Cream together until light and fluffy. Add the powdered sugar and vanilla and mix until combined. With a spatula, add the cool whip and gently fold into the pea-not mixture.
2. Fill each mini graham cracker crust with 45g of the pea-not butter filling. Refrigerate until ready to use. Serve cold with a small dollop of cool whip.