

Cookie Butter Pie



Makes 1 pie- 16 small slices per pie | Serving size 1 slice = 1.3g protein and 61mg PHE

Ingredients:

- 4 TBSP Butter, softened
- 227 g Daiya Cream Cheese, Plain, room temperature
- 1/2 c Creamy Speculoos Cookie Butter
- 1 tsp Vanilla Extract
- 170 g Cool Whip
- 1 crust(s) Graham Cracker Crust, 9-inch

Directions:

1. Prior to mixing make sure the butter and cream cheese are soft enough to cream together. In a mixer with a paddle attachment, cream together the butter and cream cheese until light and well blended. Add the cookie butter and vanilla and mix until creamy. Remove the mixing bowl and fold in the cool whip. Try not to over mix as the cool whip helps to make the pie light and fluffy.

2. Pour the filling into your graham cracker crust. Refrigerate for at least one hour to set. Serve and enjoy!

Notes:

You can prepare your own graham cracker crust using Brenda's graham cracker on HowMuchPhe recipe to lower protein or PHE.