



## No-Bake Snickers Pie

The gluten-free, refined sugar-free, paleo, vegan, raw, ooey- gooey chocolatey caramel-y peanut butter-y Snickers Pie recipe you've always dreamt of has finally arrived. This pie is such a star – it's super easy to make and it's packed with fiber and good fats from the coconut and nuts. You can even eat a slice for a decadent breakfast.

### Ingredients

#### For the Crust:

5 tablespoons cocoa powder

12 Farm Fresh Nuts [Jumbo Medjool Dates / California](#), pitted

1/2 teaspoon sea salt

1 cup nut of choice (I like Farm Fresh Nuts [Raw Cashews](#) and [Raw Almonds](#) best, with [English Walnuts](#) shortly behind – you can even mix nuts if you wanna get crazy!)

1 cup unsweetened dried coconut

1 teaspoon vanilla extract

#### For the Caramel Layer:

10 Farm Fresh Nuts [Jumbo Medjool Dates / California](#), pitted, soaked in boiling water for 10 min and then drained

3 teaspoons coconut oil

2 teaspoons vanilla extract

3 tablespoons unsalted almond butter

#### For the Peanut Butter Mousse:

2 cans full-fat coconut milk, put in fridge overnight

3/4 cup peanut butter

2 tablespoons maple syrup

1/2 teaspoon vanilla extract

**Pinch sea salt**

### Preparation

#### To Make the Crust:

Add all crust ingredients to a food processor and process until smooth and able to be stuck together, then press into a parchment lined pie pan. Stick in freezer.

#### To Make the Caramel Layer:

Add all the caramel ingredients to the food processor (no need to clean for the whole recipe) and process until very smooth.

Spread an even layer atop pie crust and return to freezer.

Open the coconut milk cans and scoop out solid white coconut cream (save the remaining coconut water for a smoothie).

**To Make the Mousse Layer:**

Add to food processor with remaining mousse ingredients, then process until smooth.

Spread evenly atop of caramel layer, then return to freezer. If desired, top with an additional drizzle of dark chocolate, melted in a double boiler.

Freeze overnight, and store in freezer but let de-thaw on counter for about 10 minutes before serving your very own healthy Snickers pie.