



CROWD-PLEASING DESSERT RECIPES

Four Ingredient Fudge



- 1 cup creamy peanut butter
- 1 cup non-dairy chocolate chips
- 3/4 cup maple syrup
- 1 cup chopped walnuts or pecans

In a sauce pan, melt the peanut butter, chocolate chips, and maple syrup.
Fold in the chopped nuts.
Pour the blended mixture into a pan.
Refrigerate for at least two hours.
Once chilled, cut into bite-size squares.
Keep refrigerated until ready to serve.

Peanut Butter Chocolate Chip Cookies



- 3/4 cup chunky peanut butter
- 1/2 cup Earth Balance buttery spread
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- Egg replacer equivalent to one egg
- 2 tablespoons non-dairy milk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 heaping cup non-dairy chocolate chips

Heat oven to 375°F.

Beat peanut butter and Earth Balance buttery spread in a large bowl until well blended. Add the sugar and brown sugar; beat until fluffy. Add egg replacer, non-dairy milk, and vanilla; beat well.

In a separate bowl, stir together flour, baking soda, and salt. When completely mixed, gradually stir this into the peanut butter mixture.

Mix in chocolate chips.

Place parchment paper on cookie sheets.

Shape dough into 1 inch balls and flatten slightly into thick discs. Place on cookie sheets.

Bake 8 to 10 minutes or until lightly browned.

Cool.

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Cookies and Ice Cream Pie



Store-bought Oreo cookie pie crust
Breyer's Non-dairy Oreo Cookies & Cream Frozen Dessert
Chocolate Sprinkles
Non-dairy whipped cream
Breyer's Non-dairy Vanilla Peanut Butter Frozen Dessert

Leave Oreo Cookies & Cream frozen dessert out of freezer for 5 minutes to soften.
Fill pie crust with Oreo Cookies & Cream frozen dessert, pressing it down with the back of a spoon until it is level just below the top of the crust.
Cover evenly with chocolate sprinkles.
Spread a ½ inch layer of whipped cream on top of the pie.
Freeze.
Serve a la mode with a generous scoop of Vanilla Peanut Butter frozen dessert on top.

Chocolate Mousse Pie



2 tablespoons + 1 cup unsweetened non-dairy milk
1 block tofu – The softer/less firm the variety, the better.
¼ cup maple syrup
2 teaspoons alcohol-free vanilla extract
2 ¼ cups non-dairy chocolate chips
½ teaspoon cocoa powder
½ teaspoon kuzu
1 ready-made graham cracker pie crust
¼ cup chocolate sprinkles

In a small bowl, combine 2 tablespoons non-dairy milk with ½ teaspoon kuzu. Let soak. Stir until kuzu is dissolved.
Place tofu, maple syrup, and vanilla into a blender. Blend thoroughly.
Heat water in a double boiler (or a metal bowl over a sauce pan with water) until simmering.
Place chocolate chips, 1 cup non-dairy milk, and cocoa powder into the double boiler. Heat until the chocolate is melted, stirring frequently. Do not overheat.
Add the warm chocolate mixture to the blender. Blend thoroughly.
Pour into pie crust and chill for 2 hours.
Decorate the pie by covering with chocolate sprinkles.
Refrigerate until served.