

PEANUT BUTTER & CHOCOLATE MOUSSE PIE

GF Chocolate Crust*:

1 c. butter, softened
1 (8 oz.) block cream cheese, softened
¼ c. heavy cream
¼ c. sugar
1 tsp. salt
3 c. gluten-free, all-purpose flour
¼ c. cocoa powder

Peanut Butter Mousse Layer:

1 c. heavy whipping cream
¼ c. powdered sugar
½ tsp. vanilla bean paste
½ tsp. salt
1/3 c. peanut butter

Chocolate Mousse Layer:

1 1/2 c. heavy whipping cream
2 Tbsp. powdered sugar
2-4 Tbsp. cocoa powder
½ tsp. salt
1 tsp. vanilla bean paste

Whipped Cream Layer:

1 c. heavy whipping cream
¼ c. powdered sugar
½ tsp. vanilla bean paste
½ tsp. salt

First, make the crust*: In a large mixing bowl, mix together butter, cream cheese, and heavy cream on low speed until smooth. Add sugar and salt. Mix thoroughly. Stir in flour and cocoa powder, until the dough is combined well enough to hold together in a soft ball. Divide the dough into four evenly sized pieces. Shape each piece into a disk that is approximately 1-inch thick, smoothing the edges. Wrap each disc with plastic wrap and refrigerate for 30 minutes to firm up the dough.

Prepare the crust: Place 1 disc of crust dough between 2 large sheets of waxed paper. (Save the other crusts for future desserts!) Roll into a thin circle, approximately 1 ¼" larger all around than your pie tin. Transfer dough to your pie tin and crimp the edges all around. Prick the bottom of the dough all around with a fork, then bake at 400 degrees Fahrenheit for 15 minutes. Set aside to cool.

Peanut Butter Mousse Layer: Whip the cream, powdered sugar, vanilla bean paste, and salt together in a large mixing bowl until stiff peaks form. In a glass measuring cup, melt peanut butter in the microwave, stirring after every 15 seconds or so until it's pourable but not hot. Carefully drizzle it over the whipped cream. Fold in gently, just to incorporate. Spread evenly in cooled pie crust.

Chocolate Mousse Layer: In large mixing bowl, stir together all ingredients. Whip with wire whisk attachment on your mixer, until stiff peaks form. Gently spoon mousse over peanut butter mousse layer and spread evenly.

Whipped Cream Topping: In a large, clean mixing bowl, whip together heavy cream, vanilla and sugar until soft peaks form. Gently spread over chocolate mousse layer.

Chill 2-3 hours or overnight, until ready to serve.

Serves 8.

**This Gluten Free Chocolate Pie Crust recipe (adapted from [Chef Alina's Gluten-Free Foolproof Cream Cheese Pie Crust](#)) makes 4 crusts, but you'll only use 1 for this pie. The extra crusts can be refrigerated for up to four days. Or wrap well and freeze for up to three months. When ready to use your dough, remove from the freezer and let it thaw overnight in the fridge. Then, remove from the fridge and let it rest for 15 minutes or so at room temperature before you roll it out, so it's not too stiff.*

Note: Pie can be frozen (whole or by the slice) in an airtight container. Simply remove from the freezer to thaw in the refrigerator for a couple of hours before serving.

This recipe pairs well with [CATERWAUL](#) by [Ann Marie Stephens](#) and [Jenn Harney](#)

Recipe by [Veronica Bartles](#) ©2025 <https://vbartles.com>

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