Double Chocolate Cream Mousse Pie

Makes 8 slices; Per slice (without cream cheese protein frosting): 240.5 calories | 16.4 g carbs | 24.5 g protein

Pie:

1 can (15 oz) garbanzo beans
1 package (12.3 oz) extra-firm silken tofu
2 scoops choc chip cookie dough protein powder
½ cup cacao powder
½ cup erythritol

8 oz. fat-free cream cheese, at room temp
 6 oz. plain Greek yogurt
Dash of vanilla extract
Dash of cinnamon

Fudge Frosting:

½ cup half-and-half
2 Tbsp. cacao powder

120 stevia-sweetened dark chocolate chips
2 Tbsp. confectioners style erythritol

Cream Cheese Protein Frosting:

1 scoop vanilla protein powder
1 Tbsp. sugar-free instant cheesecake pudding mix
½ cup unsweetened almond milk
4 oz. fat-free cream cheese, at room temperature
Dash of vanilla extract

2 Tbsp. coconut flour
1/3 cup erythritol
¼ cup low-fat cottage cheese
10 drops French vanilla liquid stevia
Dash of cinnamon

Directions

1. Preheat oven to 350 degrees F and coat a deep pie dish with non-stick cooking spray.
2. In a food processor, blend garbanzo beans until smooth.
3. Add remaining pie ingredients and blend until thoroughly combined.
4. Pour mixture into greased baking dish.
5. Bake about 30 minutes, keeping an eye on it so as not to overcook.
6. Cool in the fridge to set, at least 1 hour.
7. Meanwhile, prepare fudge frosting by combining all frosting ingredients in a medium bowl. Microwave for 20-second intervals until completely smooth, stirring between intervals.
8. Set fudge in fridge to cool slightly before pouring over chilled pie. Spread fudge evenly over pie and return to fridge to firm up.
9. Prepare cream cheese protein frosting: add almond milk, cream cheese and cottage cheese to a blender and process until liquefied.
10. Add remaining protein frosting ingredients to blender and process until mixed through.
11. Place in fridge to thicken. Pipe frosting blossoms on top of the chocolate mousse pie. Store leftover frosting in the fridge for up a week.
12. Slice the pie and dive in!