

CHOCOLATE TOFU MOUSSE PIE



Ingredients for Filling:

- 1 (12-ou.) package semisweet chocolate chips
- 1 (12-ou.) package silken firm Tofu
- Big splash of Vanilla
- 2 egg whites
- 1 dark chocolate bar, grated
- Your favorite prepared crust (Oreo, graham cracker, or make your own)
- Whipped Cream or raspberry sauce for serving

Directions:

1. Melt the chocolate in microwave oven (at 20 second intervals).
2. Blend tofu in a food processor or blender.
3. Add the vanilla and melted chocolate and blend again, stopping once or twice to scrape down the sides with a rubber spatula.
4. In a separate bowl, beat the egg whites to soft peaks.
5. Place tofu mixture in a bowl and slowly fold in the egg whites until incorporated.
6. Scoop filling into your pie crust, sprinkle edges or entire pie with shaved chocolate, and refrigerate for several hours before serving.
7. Serve as is or with whipped cream or raspberry sauce (thin raspberry jam with a bit of water and lemon juice).
8. Enjoy!

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