

VEGAN CHOCOLATE MOUSSE

- 1 package of silken tofu (~12 oz)
- 10 oz chocolate chips, about one small package. Many dark chocolate chips are vegan; check the ingredients though if this is a concern.
- 3 tablespoons maple syrup
- 1 tsp. vanilla extract; optional.

Directions:

Blend tofu (preferably at room temperature) in food processor, blender, or with hand mixer until just smooth. In a double boiler, melt chocolate chips with a tablespoon or two of water over low heat. Stir constantly. Add maple syrup to melted chocolate and combine. Put chocolate & syrup blend into processor and mix with tofu until creamy. Pour into very small serving dishes - this stuff is rich. Serve warm or chill until set.

Serving options:

- Fold in a half-cup of non-dairy whipped topping at the end
- Garnish with cut fruits
- Pour mixture into a vegan graham cracker crust and chill until set
- Use as a dip for fruit and graham crackers
- Use as icing for cake or cookies

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