

Chocolate Cream Pie

Ingredients

12 oz silken tofu (drained, patted dry)

1 $\frac{3}{4}$ cups dairy free semisweet chocolate chips

$\frac{1}{4}$ Cup dairy free milk (Hemp, oat, almond milk)

1 ready-made graham cracker crust

Garnish: fresh berries of choice, cocoa powder or shaved chocolate chips

Instructions

1. Place tofu and milk into blender.
2. Melt chocolate chips over a double boiler or in the microwave in 30 second increments. Once melted, add to blender.
3. Blend until smooth, about 1 minute, scraping down the sides as needed.
4. Pour into ready-made crust
5. Place in refrigerator for about 2 hours or until firm.

Garnish with fresh berries and a sprinkle of cocoa powder or shaved chocolate chips