



Tofu Chocolate Truffle Torte

This very decadent chocolate treat is gluten, egg and dairy free. Sprinkle cocoa powder or powdered sugar on top along with some fresh fruit, and you've got a beautiful, crowd-pleasing dessert. It freezes well and is also quite good frozen!

1 lb Heiwa tofu, crumbled
1/4 cup maple syrup
1 lb high-quality bittersweet chocolate

Crumble tofu into blender, add maple syrup and puree, adding water (1/2 to 1 cup) as needed. Use a rubber spatula to scrape sides until it reaches a smooth, yogurt-like consistency, about 3-5 minutes. Pour into a medium bowl. Melt chocolate in double boiler or microwave. Stir chocolate into tofu mixture rapidly until it is evenly mixed. Pour into mold of your choice, cover, and refrigerate until firm, at least 4 hours.