

chocolate truffle mousse w/ vanilla whipped topping

2 packages silken tofu - firm
1 package vegan chocolate chips
1 cup sugar
2 tsp vanilla
2 tbsp silk brand creamer
vegan chocolate bar for shavings
1 package fresh raspberries

in a food processor, combine 1 package of silken tofu, 1/2 cup sugar, 1 tsp vanilla. blend until smooth.

put your chocolate chips into a small bowl and set over boiling water in a separate pan (double boiler) stir the chips until they have all melted. add this to your blended tofu mixture. while it is blending, slowly add 1 tbsp silk creamer. continue to stop the blending and using a spatula to get all of the sides scraped and back into the blended mixture. once the mixture has gotten to a creamy brown consistency, pour into a bowl. set aside.

clean out your food processor, as you'll be using it again. do the same steps as listed above, without the chocolate. this mixture, when done blending, will be a little runnier than the chocolate mixture.

you can now begin to layer in a small serving dish or eat right out of the bowls!
top with some chocolate shavings and a raspberry or two.

it will settle quite a bit more when put in the fridge, so if you plan on layering, you'll want to do it right away.

enjoy!