

Chocolate Blueberry Tofu Pie

- 290 g semisweet chocolate chips
- 357 g kinu tofu
- 1 T pure maple syrup
- 1 tsp vanilla extract
- 140 g blueberries, fresh or frozen (thawed), plus more for garnish
- 50 g powdered sugar
- 1 23-cm graham cracker pie crust

Taste for sweetness before adding maple syrup or powdered sugar. May not be necessary.



1. Put **chocolate** in a medium microwavable bowl. Microwave for **1 minute at 600W**. Stir, then continue microwaving, stirring until melted.
2. Place **tofu** in a blender and process until smooth.
3. Add the **melted chocolate, maple syrup** and **vanilla**. Process again until smooth.
4. Add **blueberries** and **powdered sugar** and process until very smooth; scraping down the sides as necessary.
5. Spread the mixture into the crust. Refrigerate until firm, **at least 2 hours**. Garnish with raspberries, if desired.

Vanilla Wafer Cookie Crumb Crust

- About 30 to 35 fine vanilla wafer crumbs
- 2 T granulated sugar
- 70 g unsalted butter, softened

1. Preheat the oven to **180°C**.
2. Blend ingredients thoroughly.
3. Press into the bottom and up the sides of a 23-cm pie plate.
4. Bake for 8 to 10 minutes.
5. Cool thoroughly before filling.