

VEGAN CHOCOLATE MOUSSE

(mmmmmmmmmm good)

½ Cup Chocolate Soy Milk

10 oz. bag of semisweet vegan chocolate chips (no carob chips)

12 ounces of silken tofu

1 tsp. vanilla

Pour chocolate milk in a small pan and bring to a simmer. Remove milk from heat to cool while you melt the chocolate chips. Melt the chocolate chips in either a double boiler or bring water to a simmer in a small saucepan set a larger glass bowl with chips on top of the saucepan and let the heat warm the chips while you stir occasionally. Do this until the chips are completely melted and remove from heat.

Add the chocolate soy milk and silken tofu to the melted chocolate chips and process with a hand or regular blender until completely smooth. Stir in the vanilla. Chill in the big bowl or individual bowls for at least 1 ½ hours. When ready top with raspberries, strawberries or whatever you desire. Eat and enjoy!!



Makes 6 decadent servings