

CHOCOLATE MOUSSE FROSTING



INGREDIENTS

1 package extra firm sprouted tofu (I use Wildwood brand)
¾ cup Enjoy Life semi-sweet chocolate chips (GFree & vegan)
½ cup So Delicious Vanilla coconut milk
2 Tbs. cacao powder
4 packets stevia (more if you want it sweeter)

Dice the tofu into small squares and place them in the blender (I used my Vitamix) along with the coconut milk, cacao powder, and stevia packets. Blend until smooth.

In a double boiler melt the chocolate chips. Once melted add them to the blended tofu mixture. Blend until well incorporated. You may have to stop the blender a few times and scrape down the sides.

Once well mixed place the frosting in a dish and refrigerate overnight. In the morning the frosting will be very thick and ready to spread or pipe.

Since the frosting will soften at room temperature, frost right before serving or frost and place in the refrigerator until ready to serve.