

## VEGAN CHOCOLATE MOUSSE CUPS



### INGREDIENTS

*15 ounces extra firm tofu*

*1 cup vegan chocolate (I used [Sweetriot 85% DARK chocolate](#))*

*1 1/2 - 2 cups So Delicious coconut milk (vanilla or chocolate)*

*1/4 cup cacao powder*

*6 packets Sweetleaf stevia*

*Chocolate cups for serving*

Melt the chocolate over a double boiler.

While the chocolate is melting, blend the remaining ingredients in your high speed blender (I use my Vitamix) until very smooth. Make sure to stop a few times and scrape down the sides and use the center agitator while blending.

Once the chocolate has melted, add it to the rest of the ingredients in the blender and blend until smooth scraping down the sides as needed. The mixture will now be warm and will be the consistency of pudding.

If you would like to serve the dessert now you could serve it as warm pudding.

If you plan on using this recipe as mousse, place the pudding into a glass container and keep it in the fridge for several hours to overnight.

Prior to piping you may choose to whip the mousse with a handheld mixer...I did this to whip some more air into the mouse. Pipe the mousse into the container of your choosing.

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