

## Chocolate and Tofu Pie

8 portions

1	pre-cooked Graham pie shell
1 lb.	silky tofu (454 grams)
2	beaten eggs
2 tbsp.	canola oil
1/3 cup	honey
2 tsp.	corn starch
1 tsp.	vanilla
2 squares	semi-sweetened fondue chocolate (or 3 squares, to taste)

- Put oil and chocolate in bowl and melt.
- Mix everything in blender and pour onto pie shell.
- Cook in oven at 350°C for 20 to 25 minutes. Check to see if cooked enough.
- Cool several hours and serve!

**Note: Using blender produces better consistency. You can make small puddings with your chocolate mix. Use small oven moulds.**

**Cost per portion: \$1.00/portion**

**Source:**

*S'alimenter en santé !, livres de recettes et fiches santé, Centre de femmes de la Basse-Ville, November 2001, page 93.*

