

Chocolate Tofu Pudding

1 pkg (14 oz)	soft tofu
1 cup	dark chocolate, chopped (or chocolate chips)
1 tsp	pure vanilla extract or 1/4 tsp cinnamon
	drizzle of maple syrup

1. Melt chocolate in a microwave (see below).
2. In a blender or food processor, combine all ingredients and blend until smooth.
3. Fill small individual bowls. Chill in the fridge for at least 1 hour; top with fresh berries before serving.

Melting chocolate in a microwave:

- Put chocolate in a medium glass or microwavable bowl.
- Microwave for 30 seconds, stir, and repeat.
- Microwave the chocolate in 3 (30-second) intervals, stirring between each.
- When the chocolate is mostly melted stop microwaving and set aside at room temperature; the last few pieces will melt.