

Chocolate pie

(*Mocha Pie) (*Grasshopper Pie)

1 pre-baked pie crust (we used graham cracker)

13 oz / about 1 3/4 cups chocolate chips (we used semi-sweet)

1/3 cup creme de cocoa liqueur (the cheapest available is fine) *See options below

1 container silken tofu

1 teaspoon vanilla

Over hot water, mix chocolate chips and chocolate liqueur just until melted, stirring frequently

Place tofu and vanilla in blender, add melted chocolate and blend until smooth.

Pour into pie crust, refrigerate for two hours.

* Using a coffee liqueur will yield a mocha pie, and a mint liqueur will give you a Grasshopper pie.