

VEGAN CHOCOLATE SILK PIE

Adapted from [Minimalist Baker](#)

Ingredients

- 1 heaping cup packed pitted dates
- 1½ cups walnuts
- 1/3 cup unsweetened cocoa powder
- 1¾ cups semi-sweet chocolate chips
- 12 ounces silken tofu, drained and patted dry
- ½ cup canned coconut milk

Instructions

To make the crust:

Soak the dates in warm water for 10 minutes. Drain water and set the dates aside. In a food processor, combine the walnuts and cocoa powder until finely ground. Remove the mixture and set aside.

Add the dates into the food processor and pulse until only small bits remain (it will be sticky). Add in the walnut mixture and process until well combined.

Oil a glass pie pan. Place walnut date mixture into the pan. With a piece of plastic wrap, press the mixture into an even layer (it will go about halfway up the sides of the pan). Put in the freezer to set.

To make the filling:

Place a heat-proof bowl over a saucepan of simmering water (you will only need about an inch of water in the pan). Add the chocolate to the bowl and stir until the chocolate has melted. (Alternatively, melt it in the microwave in 30 second increments.)

Add chocolate, tofu, and coconut milk to food processor or blender and blend until smooth (about 1 minute), stopping to scrape down the sides as needed.

Pour the filling over the crust and smooth with a spatula. Cover and freeze until set. (It will also set in the fridge, but will take a few hours.) Keep in the fridge for up to several days or a few weeks in the freezer.

Yield: 12 servings

NUTRITION FACTS PER SERVING

CALORIES: 350

PROTEIN: 7 grams

SODIUM: 10 milligrams

CARBOHYDRATE: 38 grams

FIBER: 6 grams

FAT: 23 grams

SATURATED FAT: 10 grams