Vegan Chocolate Coconut Creams

Makes 12

Crust:

1 C Semi-Sweet Chocolate Chips

¼ C + 3 T Plain Soy Milk

1 1/4 C + 2 T Shredded Coconut

1. Line muffin pans with paper liners.
2. Heat soy milk until hot but not boiling. Remove from heat and pour over chocolate chips.
3. Stir in coconut.
4. Fill muffin tins, smooth out to make a flat layer and refrigerate.

1 ½ C Extra Firm Silken Tofu

½ tsp. Coconut Extract

1 ½ C Chocolate Chips, melted

½ C Coconut, toasted in a pan

1. While shells are in the refrigerator, prepare filling. Place tofu in a food processor and blend until smooth, scraping down sides as necessary.
2. Add coconut extract.
3. Melt the chocolate for the filling over a double boiler. Pour melted chocolate into food processor and process with tofu until combined.
4. Using a large star tip, pipe on top of crust, making sure to stay level with the top of the paper liner.
5. Sprinkle with toasted coconut.
6. Refrigerate overnight.