

Chocolate Truffle Pie

1 cup chocolate chips
1- 12 oz. firm Silken Tofu
1 cup creamy peanut butter
1/2 cup maple syrup
1 graham cracker crust
1 container of Truwhip

Melt chocolate chips in microwave 30 sec. Stir and heat 30 sec. more. Set aside.

In heavy duty blender or food processor, combine tofu and maple syrup. Blend smooth. Add peanut butter. Blend smooth. Add melted chocolate chips. Blend once more. Pour into pie crust. Chill. Cover top of pie with generous amount of Truwhip. Slice and ENJOY!!!!!!

