

# Tofu & Chocolate Pudding

This was given to me by Linda from Monday morning class...but I have adapted as it really does not need sugar or sweetener of any description and it is so easy to adapt. You could make into a cheesecake really easily and it is a great choice for a vegan pudding. I just love that it took 15mins to make and wash up!

300g silken tofu  
200g dark chocolate  
1 lemon....zest and 2tbsp of the juice  
A few raspberries

Melt the chocolate.  
Add to the tofu and mix really really well.  
Add in the lemon and raspberries and mix and then put in ramekins (4) and put in fridge.

That is it!!! And it is delicious.

Rather than lemon and raspberries you could use:

- ground ginger and preserved ginger
- chilli flakes
- Orange zest and juice
- Favourite alcohol and cherries
- Make a base from nuts/dates or crushed biscuits, put this on top and call a cheesecake!