



## **Silky Chocolate Caramel Pie**

*Makes 10 Servings*

One package dark chocolate silken tofu (like Nasoya Silken Style Creations)

One 8-ounce package 30%-reduced-fat cream cheese, softened

3 tablespoons cornstarch

2 tablespoons caramel sauce

One 9-inch prepared chocolate graham cracker pie crust

1. Preheat oven to 325°F.
2. To make the filling, place the tofu, cream cheese, cornstarch, and caramel sauce in a large bowl, and use a hand mixer to combine until smooth and creamy (you can also use a food processor). Scrape down the sides as necessary.
3. Pour the tofu mixture into the pie crust. Bake for 1 hour until set. Remove from oven and cool at room temperature for about 30 minutes. Refrigerate for 2 hours, uncovered, until cooled completely. Slice and serve.

Tip: Serve with an extra drizzle of caramel sauce and some fresh raspberries on top.

Nutrition Information per Serving: 210 calories, 8g fat, (4g saturated), 220mg sodium, 29g carbohydrate, 1g fiber, 4g protein