

# Mexican Chocolate Tofu Pudding

## Ingredients

- $\frac{3}{4}$  cup sugar
- 1 pound silken tofu
- 8 ounces bittersweet or semisweet chocolate, melted
- 1 teaspoon vanilla extract
- 1  $\frac{1}{2}$  teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon chili powder, or more to taste
- Chocolate shavings, or berries (optional)



We're pretty sure this recipe will turn you into a tofu lover

## Directions

In small pot, combine sugar with  $\frac{3}{4}$  cup water; bring to a boil and cook until sugar is dissolved, stirring occasionally. Cool slightly.

Put all ingredients except for chocolate shavings or berries into blender and puree until completely smooth, stopping machine to scrape down sides if necessary. Chill for at least 30 minutes. Garnish with shavings or berries before serving if desired.

Recipe from *cooking.nytimes.com*

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