

Chocolate Cream Pie

Swick

Serves 8 to 10 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Crust

- 2 cups raw pecans (approx. 240 grs)
- 1/4 cup (35 grs) date sugar or maple sugar
- 1 1/2 tbsp coconut oil (approx. 20 grs)
- 1/2 tsp (2 grs) sea salt, such as fleur de sel
- 1/4 tsp chipotle powder (optional)

To prepare the crust, combine the pecans and sugar in a food processor fitted with the metal blade. Blend the ingredients just until the mixture resembles a fine meal.

Next, add the coconut oil, salt, and optional chipotle powder and pulse to combine well. Transfer the mixture to an 8- or 9-inch pie pan. Press and shape the mixture into the bottom and up the sides of the pan to make a pie shell.

Lastly, place the pie crust into the freezer (or refrigerator) while you make the filling.

Step 2: Preparing the Filling

- 2 1/2 cups (approx 400 grs) vegan chocolate chips*
- 2 pkgs organic firm silken (2 x 260 g packages)*
- 1 tsp vanilla extract or paste (or 1 vanilla bean, scraped)
- pinch of sea salt or fleur de sel

For the chocolate, we like to use a mixture of both dark and semi-sweet chocolate chips. After much testing, the ratio that most people preferred was 1 1/2 cups semi-sweet chocolate chips and 1 cup dark chocolate chips.

To prepare the filling, begin by melting the chocolate. To do this, we like to use a double boiler. To use a double boiler, simply place the chocolate into a heatproof bowl and then place the bowl over a pot of barely simmering water (make sure the water does not come into contact with the bottom of the bowl) and allow the chocolate melt.

Alternatively, place the chocolate chips onto a baking tray or shallow pan and put them into a preheated 350°F (175°C) oven and heat for 3 to 4 minutes or just until melted. Watch carefully as the chocolate can burn quickly. Remove from the oven.

While the chocolate is melting, place the tofu, vanilla, and salt into the food processor and blend until smooth.

Once the chocolate has fully melted, carefully remove it from the pot and wipe off the bottom of the bowl to avoid any water from getting into the food processor. Next, add the melted chocolate to the food processor with the other ingredients and blend until everything is well combined and smooth.

Note: For the tofu, if you cannot find firm silken tofu, soft block tofu can be used instead. In this case, the tofu often comes in 150 g or 300 g packages — we have tested this recipe using 2 x 300 g (600 g total) and the end result was delicious.

Pour the mixture into the reserved pie shell, smooth the top with an offset spatula and refrigerate for at least 20 minutes or until firm. Once the pie is firm, slice and serve.

Chef's Notes

Note that soft, medium or firm silken tofu can be used in this recipe, but for a final product that is a bit denser, the silken firm is recommended.

For more information, here is an article called "A Guide to Tofu Types & What to Do w/ Them."

The chocolate used in this recipe is typically a darker bittersweet chocolate; however, we have also tested sweeter semi-sweet chocolate and it also worked out really well. The pie is just lighter in both color and texture and is a bit of course sweeter when semi-sweet chocolate is used.

We have also tested this recipe with chocolate chips, chocolate wafers, and chocolate chunks and they all produced a delicious pie.

This recipe was inspired by super talented Chad Sarno from Wicked Healthy Food.