

## **Rich Peanut Butter and Chocolate Mousse**

**Margie Mansure**

**Dessert Category Winner**

**Yield:** 4, (1/2 cup) servings

**Timing:** Prep Time 25 minutes Total Time = 25 minutes



### **Ingredients**

12 ounces mild firm tofu (such as Mori Nu silken firm tofu)  
3 tablespoons all natural peanut butter  
¼ cup + 2 teaspoons SLENDA® Naturals Stevia Sweetener, Tabletop Jar  
4 teaspoons water  
2 teaspoons vanilla extract  
½ teaspoon salt  
2 tablespoons cocoa powder  
2 tablespoons semisweet chocolate chips  
Whipped cream and chocolate syrup to serve, optional

### **Method of Production (Instructions)**

1. Add half of the tofu (6 ounces), all of the peanut butter, 2 tablespoons plus 2 teaspoons Splenda Naturals Stevia Sweetener, 2 teaspoons water, 1 teaspoon vanilla, and  $\frac{1}{4}$  teaspoon salt to a food processor. Blend until completely smooth. Use a spatula to transfer this mixture into a Ziploc bag. Wipe the food processor clean.
2. Add the second half of the tofu (6 ounces), all of the cocoa powder, 2 tablespoons stevia, 2 teaspoons water, 1 teaspoon vanilla, and  $\frac{1}{4}$  teaspoon salt to the food processor. Blend until completely smooth.
3. Place 2 tablespoons chocolate chips in a small microwaveable bowl. Microwave in 30 second intervals, stirring between each interval, until melted and smooth. Add this melted chocolate to the chocolate tofu mixture in the food processor. Blend until completely smooth. Use a spatula to transfer this mixture into a Ziploc bag.
4. Cut one corner of both of the Ziploc bags, creating a  $\frac{1}{2}$  inch slit. Pipe the mousse into four small Mason jars or bowls, alternating layers between peanut butter and chocolate until all of the mixture is used. Chill for at least four hours.
5. If desired, top the mousse with whipped cream and chocolate syrup. Enjoy!

### **Equipment & Utensils:**

A food processor or high quality blender

Two plastic Ziploc bags

A spatula

A microwaveable bowl

Four small jars or other serving container (able to hold  $\frac{1}{2}$  cup)