Ruby Lynn's Kitchen

THIS RECIPE IS: Gluten-Free and Egg-Free OPTIONS: Dairy-Free, Nut-Free, Vegan

MINI CHOCOLATE CREAM PIES

Makes: 24 - 32 mini pies

- *IMPORTANT: Chill the pies for 24 hours before topping with whipped cream so the flavors blend together. Use an excellent quality of chocolate, the best you can find.*

12 ounces (2 cups) Semi-Sweet Chocolate Chips (I use 55% chocolate chips)
1/3 cup full-fat coconut milk or heavy/whipping cream
1 box Nori-Mu (12.3) oz. Silken Tofu (drained if any liquid)
2 TAB. maple syrup
1/2 teaspoon vanilla
1 box (6 1/4 oz) cookies of your choice
- *I use Pamela's Gluten-Free Pecan Shortbread Cookies . These shortbread cookies are buttery, crunchy and delicious. Perfect for this pie crust!*

OPTIONAL: Whipped Cream and Grated 70% Chocolate

CHOCOLATE FILLING

1. **Melt chocolate with coconut milk (or cream) in a heavy saucepan over LOW heat, stirring constantly. Remove from heat.**
   - *Alternate Methods: Melt over a double boiler, stirring constantly. Or, microwave in a glass bowl stirring at 10 second intervals*
2. **In a food processor pulse the tofu, maple syrup and vanilla until smooth. Add the melted chocolate; pulse, stirring often with a rubber spatula to scrape down the sides. Whirl until smooth. Set aside.**

METHOD

1. **In a food processor whirl the cookies until they are fine crumbs.**
2. **Line your mini cupcake pan with cupcake papers. Spoon 1 1/2 - 2 teaspoons of crushed cookies in each one. Smash down to make the crust even.**
3. **Spoon Chocolate Filling on top of the cookie crumbs. Fill each one very full.**
4. **Cover tightly with plastic wrap and CHILL, 24 hours or more.**
   - *TIP: You can make these three or four days ahead of time*

When you are ready to serve, top each little pie with sweetened whipped cream and grated 70% chocolate. Enjoy!

- *DAIRY-FREE & VEGAN: Use Dairy-Free Chocolate Chips for the filling and Dairy-Free Cookies for the pie crust. Do not use whipped cream, instead sprinkle each little pie generously with grated Dairy-Free Chocolate and top with fresh Raspberries and a Mint Leaf.*
- *NUT-FREE Use Nut-Free Cookies for the pie crust.*
- *EGG-FREE NOTE: Be sure that your cookies do not contain eggs!*

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