



Chocolate Almond Torts (Vegan)

- *This recipe is re-printed from Ken Bergeron's Professional Vegetarian Cooking Book.*
- **Crust** – 4oz. Almonds – 1.5 cups of Bakery On Main Granola – 2 tsp. Maple Syrup – 2 tsp. Apple Juice – 1.5 tsp. Almond Extract –
- **Instructions** – Grind Almonds and granola in a food processor. Add next three ingredients; work with hands until well combined. Press evenly into 9" spring form pan, add filling and chill.
- **Filling** – 1lb. 2 oz. Chocolate Chips – 3 pkgs. – 12.3 oz. each Extra – Firm Silken Tofu – 2 tsp. Maple Syrup – .5 teaspoon of Almond Flavoring – .5 teaspoon of Vanilla
- **Instructions** – Melt chocolate chips over a double boiler until smooth. Process tofu very briefly, add syrup and flavorings and process until smooth. Add chocolate and process until very smooth. Fill crust with chocolate tofu filling. Then chill and serve.