

Chocolate Cream Pie (from *The Self-Healing Cookbook*, Kristina Turner)

1 c. chocolate amasake  
1 ¼ c. chocolate soymilk  
2 T. agar agar flakes  
2 T. kuzu  
2 T. arrowroot  
2 T. cool water

4-5 oz. silken tofu  
¼ c. chocolate soymilk  
1 T. grain coffee powder  
3 T. agave nectar (light)\*  
1 tsp. vanilla  
1/3 c. chopped walnuts  
2 squares of an organic chocolate bar, grated

This fancy pie brings smiles!

Simmer amasaki, soymilk and agar 8 minutes or until agar melts. Dissolve kuzu and arrowroot in water. Whisk hot mixture while you drizzle in kuzu. In blender, combine tofu, soymilk, coffee, agave and vanilla. Blend smooth. Whisk this into the hot pudding, then pour into a pre-baked Nutty Oat Crust (or, into a glass pie plate—it's great on its own!). Cool one hour. Decorate with a ring of nuts and chocolate savings.