

# Alton Brown's Dairy-Free Chocolate Pie

## *Ingredients*

Makes 8 servings

13	oz	semisweet chocolate chips
1/3	cup	coffee liqueur
1	tsp	vanilla extract
1	lb	silken tofu
1	Tbs	honey
1	9-in	prepared chocolate wafer crust (store-bought is fine)

## *Directions*

Place enough water in the bottom of a 4-quart saucepan to come 1 inch up the sides. Bring to a simmer over medium heat.

Place the chocolate chips and liqueur in a medium metal mixing bowl, set over the simmering water, and stir with a rubber or silicone spatula until melted. Remove from the heat and stir in the vanilla extract.

Combine the tofu, chocolate mixture, and honey in a blender or food processor and spin until smooth (about 1 minute).

Pour the filling into the crust and refrigerate for 2 hours, or until the filling sets firm.

Courtesy Alton Brown, 2011

From " Good Eats: The Early Years"