

## **Chocolate Cream Couscous Cake**

This is one of the BEST chocolate desserts I have ever had, and it's not too sweet.

### **Couscous Filling:**

2 1/4 cups water  
1 1/4 cup Sucanat  
1/4 cup cocoa  
1 cup couscous  
1 Tbsp. vanilla

### **Chocolate Cream Filling:**

10 oz. (1 1/2 cup) dairy-free chocolate chips  
2 boxes firm silken tofu  
3 Tbsp. maple syrup

In a medium saucepan combine water, cocoa, sucanat and couscous.

Bring to a simmer, stirring occasionally and cook until thickened (10 to 15 minutes).

Add vanilla and stir.

Spread mixture into a 9-inch springform pan (one that has a removable side).

Melt chocolate chips in a double boiler. If unavailable, add water to a saucepan and place a metal bowl over the steam to create a homemade version.

Melting chocolate directly over an electric stove will not work - the chocolate will crystallize.

Transfer chocolate to a blender, add tofu, and blend. Add maple syrup and blend again until smooth.

Pour filling evenly over couscous. Refrigerate for at least 2 hours.

Serve cold. Top with fresh fruit such as sliced strawberries or kiwi.

Source: Friendly Foods by Brother Ron Pickarski