

Super Simple Vegan Tiramisu

Ingredients

- 10 oz silken tofu
- 1/2 cup coconut cream
- 1/4 cup sugar
- 1 small cup of hot espresso or hot dark coffee
- 16 small tea cookies or equivalent
- 2 squares dairy-free dark chocolate

Directions

Using an electric mixer, combine the tofu, coconut cream and sugar into a smooth paste.

Put the hot coffee into a small bowl and set out four ramekins. Soak two tea cookies in the coffee for a few seconds, enough for them to soak in some of the coffee but not long enough for them to disintegrate. Transfer them to one of the ramekins. Spoon some of the tofu mixture on them. Repeat with two more coffee-soaked cookies and more tofu mixture. Repeat with the next 3 ramekins. Shave dark chocolate on top of the tiramisu cups. Refrigerate for about 6 hours.