Vegan Dark Chocolate Mousse

8 oz dark chocolate
1 12 oz package silken tofu
2 T agave nectar
1 tsp vanilla extract
2 T espresso, chilled

1. Using a double boiler,
slowly melt chocolate until smooth.

2. In a blender, combine tofu, melted chocolate,
agave nectar, vanilla extract and espresso.

3. Blend on high until smooth and creamy.

4. Refrigerate for 1 hour before serving.

ATLANTA BOTANICAL GARDEN