

Vegan Chocolate Brownie Tart with Raspberries

Ingredients

- 1 box vegan brownie mix (e.g. Ghirardelli Dark Chocolate Brownie Mix, Duncan Hines Dark Chocolate Fudge, Betty Crocker Chocolate Fudge)
- Vegetable oil, vegan butter, milk, and water as directed by the box
- ¼ cup raspberry jam (in place of the egg)
- 8 oz. dark chocolate, melted
- 16 oz. silken tofu
- ¼ cup powdered sugar
- 2 tbsp. oat milk (or other plant-based milk)
- 3 tbsp. cocoa nibs
- 1-pint fresh raspberries

Steps

1. Grease a 9- or 10-inch springform pan. Make the brownies as directed on the box, but substitute raspberry jam in the place of eggs. Bake, according to the mixes directions. Once the brownie has come out of the oven, allow to cool for 5-10 minutes and then use the bottom of a cup to press the brownie down, leaving about ½ inch all the way around the circumference to act as the crust.
2. Once the brownie crust is mostly cool, make the filling. Melt the chocolate, either in 30 second increments in the microwave or in a bain-marie. Once melted use a blender (an immersion blender works well here) to combine the chocolate, silken tofu, powdered sugar, and milk. Blend until smooth. Transfer on top of the brownie crust, and use a silicone spatula to smooth. Place in the fridge until set.
3. Run a knife around the edge of the pan before releasing the sides. Transfer to a serving plate. Decorate the top with cocoa nibs and fresh raspberries- you could also add additional chocolate for decoration if you wish. Store any uneaten tart in the fridge until consumed.

