



# Tofu Crème Brulee

(With Soft/Silken Tofu)



## Ingredients:

- 1 pack of AFC Soft Tofu (Choose from 3 different sizes: 14oz. Organic, 19oz. & 14oz.)
- 4 tablespoon unsweetened soymilk
- 3/4 cup sugar
- 2 tablespoon sugar (for glazing after)
- 1 teaspoon cinnamon
- 2 tablespoon cornstarch
- 1 pinch of sea salt

## Directions:

Pre-heat oven to 375°F

Remove tofu from tray and drain water.

Put all ingredients: tofu, soymilk, sugar, cinnamon, cornstarch, sea salt into blender and blend until a smooth, creamy texture has been formed. It should look relative to pudding.

Pour the blend into custard cups or a small baking tin tray and bake in a water bath until the blend browns.

Remove the cup or tray from the water bath and sprinkle the remaining 2 tablespoon sugar on top and place in toaster oven until sugar melts and browns (you can also use a turbo lighter to save time)

Let melted sugar harden.

Store in refrigerator until ready to serve. Can be served hot or cold.

