

Lemon Tofu Pie



Ingredients

1 3-oz. box lemon flavored instant pudding

1 cup water

2 Tbsp. lemon juice

Zest of 1 lemon

10 oz. soft tofu

1 8-oz. container non-dairy whipped topping

1 9-inch prepared graham cracker crust

Instructions

Combine pudding, water, lemon juice, and lemon zest. Stir well. Refrigerate 20 to 30 minutes until thickened.

Meanwhile, cut tofu in small chunks and place in a colander to drain. Push on tofu with palm to squeeze out liquid. Place tofu in a bowl and mix with a hand mixer, gradually adding whipped topping. Mixture may be grainy.

Fold in pudding mixture and mix until smooth. Pour in pie crust and refrigerate until firm, about 4 hours.

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