

PRINT Coupon and Recipe!

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454 g



30-237

Sunrise
Medium Firm Tofu

PRINT TO REDEEM

- Limit one coupon per purchase
- Offer valid in Canada only
- Coupon expires: Jan 31, 2012

SAVE 50¢

TO THE DEALER: Sunrise Soya Foods will reimburse the full value of this coupon and specified handling fees provided you accept it from your customer on the purchase of the product specified. Applications for reimbursement received after 6 months from expiry date, as indicated, will not be accepted. A reduction in any applicable taxes payable is included in the coupon face value. For redemption, mail to: Sunrise Soya Foods, P.O. BOX 9750, Oakville, ON, L6J 0B7

www.sunrise-soya.com


 @Sunrise Tofu



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Sunrise Soya Foods is pleased to offer you a 50¢ off coupon on any purchase of Sunrise Medium Firm Tofu. Simply cut the coupon on the indicated lines below and redeem at any participating retailer before January 31, 2012.

If you experience issues with the redemption of this coupon, please email to consumer-info@sunrise-soya.com or call toll free 1-800-661-BEAN.

Decadent Triple Chocolate Faux-Cheesecake

28% fewer calories
41% less fat
67% less saturated fat
67% less sodium
When compared to a regular chocolate chip cheesecake.

Prep Time: 10 min | Cook Time: 20-25 min | Servings: 12

INGREDIENTS

- 1½ (454g) packages Sunrise medium firm tofu, drained and pat-dry with paper towels
- ¾ cup cocoa powder
- ¾ cup semi-sweet chocolate chunks
- ½ cup white sugar
- 1 teaspoon vanilla extract
- 1/5 cup vegetable oil
- 2 tablespoons lemon juice
- 1 (9 inch) prepared graham cracker crust (vegan)
- White chocolate chips to decorate (optional)
- Extra semi-sweet chocolate chunks to decorate (optional)

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Microwave the semi-sweet chocolate chunks in a ceramic or glass bowl at 30-seconds interval to melt the chunks. Stir at intervals.
3. Using a food processor, combine tofu, sugar, cocoa powder, vanilla, vegetable oil, lemon juice and melted chocolate. Blend until smooth. Pour into the pie crust.
4. Bake in the preheated oven till firm, 20 to 25 minutes. Remove from the oven to cool. Refrigerate until chilled and decorate as desired.

Calories: 280 Fat: 1.5g (Saturated Fat: 16g) Carbohydrate: 34g Protein: 8g Fibre: 3g Sodium: 80mg Cholesterol: 0mg Calcium: 10% Iron: 25%

As per one serving size (110g)

