

chocolate Avocado mousse



INGREDIENTS

- 4 oz. semi-sweet chocolate chips
- 2 avocados, halved and pitted
- 3 tbs. unsweetened cocoa powder
- ¼ cup milk, plant-based or dairy
- 1 tsp. vanilla extract
- ⅛ tsp. salt
- 1½ tsp. maple syrup

DIRECTIONS

1. Place chocolate chips in a microwave-safe bowl and melt in 10-15 second intervals, stirring in between until chocolate is fully melted. Cool slightly.
2. Place avocados, melted chocolate, cocoa powder, milk, vanilla, and salt into food processor. Blend until smooth and creamy, scraping down sides of the bowl as needed.
3. Spoon mixture into glasses or serving container. Place in refrigerator for 1-2 hours for a thicker consistency.