

# Avocado Mousse

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Serves: 4

## Ingredients:

- ½ cup dark chocolate melted
- ¼ cup cocoa powder
- 2 Avocados
- 2 tbsp maple syrup
- ¼ cup coconut cream
- 2 tsp vanilla extract
- Pinch of Salt

## Directions:

1. Melt chocolate in a microwave safe dish, heating in 30 second intervals so you don't burn the chocolate.
2. Scoop out your avocado into a blender or a food processor, add melted chocolate and remaining ingredients.
3. Puree until smooth and creamy.
4. Refrigerate at least 1 hour prior to serving.
5. Serve with fresh fruit, or with a coconut cream whipped topping and enjoy!

