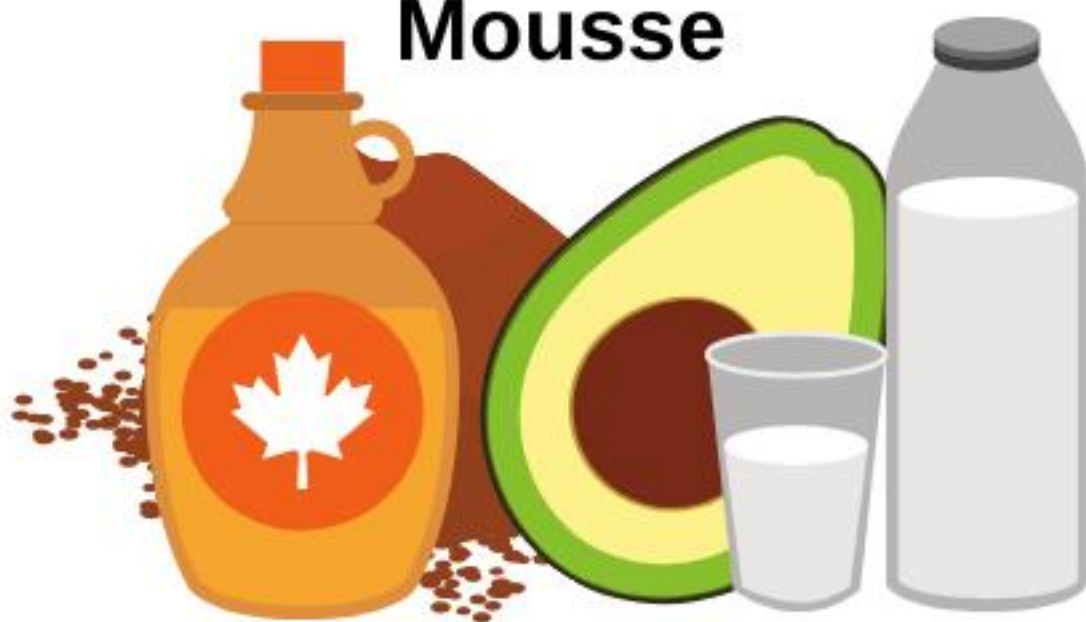




## Avocado Chocolate Mousse



**Prep Time: 5 minutes    Cook Time: 30 minutes    Serves: 4**

### INGREDIENTS

- 2 ripe avocados
- 1/4 cup cocoa powder
- 1/4 cup chocolate chips, melted
- 3 tbsp milk
- 1/2 tsp vanilla extract
- 1/8 tsp salt
- 3 tbsp maple syrup

### TIPS

You can substitute maple syrup for another sweetener if you prefer. Top this mousse with some tart fruits like raspberries!

### DIRECTIONS

- **REMOVE** pits from avocados and scoop out flesh
- **ADD** all ingredients to food processor or blender and **BLEND** until completely smooth
- **DIVIDE** into 4 small cups and **CHILL** for at least 2 hours in fridge or 30 minutes in freezer before serving
- **SERVE** and **ENJOY!**