



## Avocado Chocolate Mousse

**Yield 6 servings**

**Ingredients**

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½ cup semisweet chocolate chips  
4 ripe avocados  
½ cup honey  
½ cup unsweetened cocoa powder  
1/3 cup coconut milk  
1 Tablespoon vanilla  
¼ teaspoon salt

### Instructions

1. Melt the chocolate over a double boiler. Set aside to cool slightly.
2. Add the melted chocolate, avocados, honey, cocoa powder, coconut milk, vanilla and salt in a food processor. Blend until smooth and creamy, scraping the sides of the bowl as needed.
3. Evenly divide the mousse into 6 dessert glasses, or into a serving bowl, and refrigerate at least 3 hours.

***Chef Tip: You can garnish this mousse with fresh berries or whipped cream (or whipped coconut cream if you are avoiding dairy). This dish can be made up to 24 hours in advance.***