

Raw vegan chocolate mousse recipe

INGREDIENTS

- 4 Ripe avocados
- 1/2 Cup of Sweetener (Agave Nectar or pure honey)
- 1 Tbspn of Pure Vanilla Extract
- 1 Cup of OrganicCocoa / Dark Cocoa Powder (unsweetened)

DIRECTIONS

- Slice each avocado open and scoop out the insides.
- Place inside in a food processor or blender.
- Next add the sweetener, vanilla, and cocoa powder.
- Blend or process the mixture until fully blended. The mixture should be smooth and the color of chocolate.
- You can instantly serve the mousse, although it will taste even better after chilling for at least an hour.
- For a more delectable experience, serve in cups with fresh berries or sliced bananas and mint.



