



## **Chocolate Avocado Mousse**

**8 servings**

2 # ripe avocados

2.5 oz cocoa powder

2.5 oz extra brut cocoa powder

$\frac{3}{4}$  cup 2% milk (feel free to substitute any dairy or nondairy product)

1.25 tsp vanilla extract

2 tsp salt

$\frac{3}{4}$  cup maple syrup

**Method:** In a food processor place all ingredients and blend until fully incorporated. Mixture should look like a really rich creamy pudding consistency. You can add more maple syrup if you like it sweeter. Garnish with some orange zest, berries, chocolate shavings, or fresh mint. Enjoy!!