

# Dark Chocolate Avocado Mousse

**Prep time:**

15 minutes

**Cook time:**

10 minutes

**Yields:**

4 servings

**Ingredients**

- 2 large avocado (or 4 small)
- ¼ cup of unsweetened almond milk (adjust to your desired thickness)
- 2 tablespoons cocoa powder
- ½ bar high quality dark chocolate, melted
- 2-3 dates, pitted
- ½ teaspoon of organic vanilla extract

**Directions:**

1. Melt the dark chocolate over a stovetop (or microwave safe bowl).
2. Combine the melted chocolate sauce with the remaining ingredients in a food processor.
3. Blend or mix until creamy and smooth.
4. The texture will resemble a fluffy mousse.
5. Spoon into a bowl or wine glass (for some flare) and garnish with toppings of your choice.
6. Enjoy!