

Chocolate Lime Avocado Mousse



PREP TIME:
2 MINUTES

BLEND TIME:
2-3 MINUTES

TOTAL TIME:
5 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 2-3 Servings

Ingredients:

- 1 ½ - 2 Medium Avocados – Scooped & Pit Removed
- 13.5 oz Can Coconut Milk (use solid cream only, reserve the liquid)
- 2 TBSP Fresh Squeezed Lime Juice
- 1 ½ - 2 TBSP Lime Zest (reserve small amount for garnish)
- ½ Teaspoon Pure Vanilla Extract or Vanilla Powder
- 1 ½ - 2 TBSP Cacao Powder
- 4 TBSP Sweetener (Maple Syrup / Monk Fruit / Date Syrup / Honey)
- Pinch Sea Salt
- **Optional: Cacao Nibs and/or Lime Zest for Garnish**

Instructions:

1. In a food processor, add the avocado, coconut cream, lime juice, zest, vanilla, cacao powder, pinch of sea salt and sweetener.
2. Blend until all ingredients incorporated and smooth – about 1-2 minutes.
3. Transfer to individual serving dishes.
4. **Optional:** Garnish with cacao nibs, shredded coconut and/or lime zest.

***Try and use all organic ingredients if possible.**