

Dark Chocolate Almond Mousse



INGREDIENTS

- 1 $\frac{2}{3}$ cups unsweetened Almond Milk (or coconut milk)
- $\frac{1}{3}$ cup Chia Seeds
- $\frac{1}{3}$ cup Cocoa Powder (or Cacao powder)
- 3 $\frac{1}{4}$ tbsps Almond Butter
- 2 tbsps Honey
- 1 tsp Vanilla Extract

4 servings | 4 hours

PREP

Add all ingredients to blender and blend for 2-3 minutes until thickened, smooth, and creamy. Transfer to bowl and refrigerate 4 hours or overnight. Notes: Option to add cacao nibs, chopped nuts, or fresh berries as topping.

