



Dark Chocolate Almond Mousse

5 servings
3 hours 5 minutes

Ingredients

2 cups Unsweetened Almond Milk
1/2 cup Chia Seeds
1/2 cup Cacao Powder
1/4 cup Almond Butter
3 tbsps Raw Honey (melted)
1 tsp Vanilla Extract
1/2 tsp Sea Salt

Directions

- 1 Add all the ingredients to a high-speed blender and blend for 2 to 3 minutes until thickened, smooth and creamy.
- 2 Transfer to a bowl and refrigerate until chilled, about 3 hours. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to five days. Stir well before serving.

Serving Size: One serving is roughly 1/2 cup.

Additional Toppings: Extra cocoa powder, chopped nuts, fresh berries and/or shredded coconut.

No Almond Butter: Use another nut or seed butter instead.