

Chocolate & Cayenne Avocado Mousse



Ingredients

- 2 large avocados, peeled and pitted
- ½ cup unsweetened cocoa powder
- ¼ cup pure maple syrup
- 1 cup almond milk
- 1 pinch ground cayenne to taste

Serves 4

Preparation

1. Using a blender, add avocados, cocoa powder, maple syrup, almond milk and cayenne, and blend until smooth.
2. Refrigerate mousse until chilled, about 30 minutes.