

Dark Chocolate Almond Mousse

6 ingredients · 3 hours 5 minutes · 6 servings



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.

Ingredients

2 1/3 cups Unsweetened Almond Milk

2/3 cup Cocoa Powder

1/3 cup Almond Butter

3 2/3 tbsps Cane Sugar

1 1/4 tsps Vanilla Extract

2/3 tsp Sea Salt