

# *Dreamy Chocolate Mousse*



*The Plant Based Princess.com©*

Prep Time: 7 minutes | Total Time: 4 hours | Cost \$\$

## **Ingredients**

2 cups fresh coconut milk  
1/2 cup fresh almond milk  
1 cup raw cashew pieces  
1 cup whole pitted dates  
1/2 cup organic cacao  
1 tbsp maple syrup  
1/2 of a vanilla bean pod  
or  
1 tsp pure vanilla extract

Fresh berries and mint for garnish

## **Directions**

1. Place cashews in blender with coconut milk and almond milk, and blend for 20 seconds.
2. Add remainder of ingredients and blend on high for 30-45 seconds.
3. Pour mixture into an airtight container and refrigerate for 4 hours, or until mousse firms up.
4. Pipe onto small ceramic soup spoons and top with fresh berries and mint leaves.
5. Serve cold, as mousse reaches room temperature it will begin to soften.
6. Enjoy :)

**Tools:** High Speed Blender

**Skill level:** Easy

**Notes:** I recommend using fresh nut milks to help cut costs. 1 - 15oz can of coconut milk can be used instead.