



Chocolate Mousse

with truwhip!



Directions

1. Add all the ingredients for the mousse to a blender or food processor and process until smooth and creamy.
2. Pour chocolate mixture into 4-6 small to medium size glasses
3. Wrap in plastic and refrigerate overnight or for at least 4 hours until set. (When ready to serve, the consistency will be about the same as a thick pudding.)
4. While the mousse is chilling, melt the dark chocolate to drizzle over your favorite cookie.
5. Place the cookies on parchment paper then drizzle melted dark chocolate.
6. Put in the refrigerator for 5 minutes or until the chocolate is set. When ready to serve, add the Truwhip Original Whipped Topping, chocolate shavings and drizzled cookies. Enjoy!

Ingredients

- 1 Cup of nondairy almond milk
- 8 oz. of nondairy cream cheese
- 1/3 Cup + 2 tablespoons of sugar free maple syrup
- 1/4 Cup of coconut oil, melted
- 2 Tablespoons of cacao powder
- 3 oz. dark chocolate chips, melted
- 3/4 tsp of Himalayan salt
- 1 Teaspoon of vanilla extract

Serves: 4

Ready: 4 hours

Prep Time: 20 min

Cook Time: none