



# Coconut Cream Chocolate Mousse

Makes Approximately 2 Servings

## Directions

- Step 1** Skim off the top layer of coconut cream and place in a bowl, leaving behind the watery layer in the bottom
- Step 2** Using a hand whisk or electric mixer, beat the coconut cream into desired texture. If you would like, you can reserve some white cream before adding cocoa to top of mousse before serving.
- Step 3** With a spoon, mix in cocoa, coconut flakes, stevia, cinnamon, and salt. Put in serving bowl.
- Step 4** Garnish with berries, coconut flakes, or the reserved coconut cream.

## INGREDIENTS

- 1 can full fat coconut milk (chilled in fridge overnight)
- 1 tbsp. unsweetened cocoa powder
- ½ tsp. vanilla extract
- 5-10 drops stevia (optional)
- 1 pinch cinnamon
- 1 pinch sea salt
- Fresh berries (optional)
- Unsweetened coconut flakes (optional)