

## Chocolate Avocado Pie

Amy Symington

**Preparation Time: 20 minutes**

**6 servings**

### Ingredients:

2 ripe avocados (400 g), pitted and skin removed  
1/3 cup raw cocoa powder  
1/3 cup (80 mL) coconut milk  
3 tbsp (45 mL) maple syrup  
1 tbsp (15 mL) vanilla extract  
2 tbsp (30 mL) fresh lemon juice

### Garnish:

2 tbsp (10 g) sliced blanched almonds  
2 tsp (5 g) cocoa nibs  
Fresh fruit

### Directions

1. In a high-power blender, add all mousse ingredients. Process until completely smooth, about 5 minutes. Transfer mixture into a medium bowl and place in fridge to firm, about 10 minutes.
2. Spoon into a cup or small bowl and garnish with almonds, cocoa nibs and fresh fruit (if using).