

## **Chocolate Mousse with strawberries, mint and coconut flakes**

Jennifer Whitney

This is a delicious, gluten and dairy free chocolate dessert.

Yields: 4 servings

### **Ingredients**

2 Cups Hass avocados (about 2)

1/2 Cup grade b maple syrup

2-3 Tablespoons coconut sugar

2 Tablespoons coconut butter

1-2 teaspoons alcohol-free vanilla extract

1 teaspoon balsamic vinegar

1 teaspoon soy sauce (gluten free)

1 Cup pure, unsweetened cocoa powder

3-5 Strawberries (washed & sliced)

3 Mint leaves (sliced thinly)

Unsweetened, shredded coconut flakes (use desired amount on the bottom, and on the top layers)

### **Directions**

Blend the avocados, maple syrup, coconut sugar, vanilla, balsamic vinegar, and soy sauce in a food processor until smooth, slowly add the cocoa powder, and continue blending until smooth. Layer sliced strawberries, coconut flakes, and chocolate mousse in a wine glass, finish with coconut flakes, mint and sliced strawberries on top. Chill for twenty minutes and enjoy!