

Vegan Chocolate Mousse

The Recipe

Ingredients:

- A graham cracker pie crust
- 1 cup dates, pitted
- 1/2 cup raw cashews
- 6 tbsp cacao powder
- 4 tbsp all-natural peanut butter (or any other kind of nut butter)
- 1 tsp vanilla extract
- 1+ cups unsweetened plant-based milk (or water), until desired consistency
- 1 can of full-fat coconut milk
- 1/2 tsp vanilla extract
- a pinch of sea salt

Directions

1. Place the coconut milk in the fridge overnight for the cream.
Open the coconut milk can. Scoop out the hardened coconut milk and save the clear liquid for another recipe.
2. Add the vanilla and the salt. Whisk by hand or with a mixture until it is exceptionally smooth.
3. For the chocolate mousse, place everything else into the blender (start with 1 cup of milk and go from there) and blend until the mixture resemble pancake batter. Pour the batter into the pie crust and refrigerate for up to 6 hours. Add cream and serve!