



by Kimberly | Pretty Delicious Life

3 Ingredient Vegan Chocolate Mousse



2 Servings



4 Hours 10 Minutes

Recipe details



Yield

2 Servings



Time spent

Prep time: 4 Hours | Cook time: 10 Minutes | Total time: 4 Hours 10 Minutes

Ingredients


- 1 5oz can coconut cream, about 1/2 cup (or layer of coconut cream from canned full fat coconut milk)
- 2 tbsp maple syrup
- 4 - 6 tbsp cocoa or cacao powder

Instructions

- 1 Add coconut cream to chilled metal bowl + beat with an electric hand mixer on medium speed.
- 2 Next add in 2 tbsp maple syrup and continue mixing on medium speed.

- 3 Finally, add in desired amount of cocoa/cacao powder and continue to mix until all ingredients are smooth with no clumps of coconut cream or cacao powder.
- 4 Transfer to ramekins and cover, refrigerating at least 4 hours prior to serving in order for mixture to set.
- 5 Serve topped with edible rose petals, strawberries, or your favorite vegan whipped cream.

Tips

-  *Tip: If coconut cream is too cold it may begin to clump or separate. If this happens, simply heat the clumps, then transfer back to mixing bowl and add the rest of your ingredients.