Avocado Mousse

**Ingredients**
- ¼ cup chocolate chips
- 2 ripe avocados, about 8 ounces each
- ¼ cup regular cocoa powder
- 3 tablespoons milk of choice, add more as needed
- ½ teaspoon pure vanilla extract
- 4 tablespoons liquid sweetener of choice: honey, agave, maple syrup, monk fruit syrup, etc., add more as needed

**Instructions**
1. Melt the chocolate on top of a double boiler. Alternatively, you can also melt your chocolate in the microwave in 30-second intervals, stirring between intervals. Do not overcook. Be patient.
2. Remove the flesh from the avocado, place it into a food processor or blender along with all the other ingredients, and blend until smooth. You can enjoy the mousse immediately or refrigerate it for 2 hours for a firmer consistency.

*Recipe serves 4.*