

Chocolate Mousse

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Servings: 3

Protein: 0.83 g per serving

Ingredients:

- 5 oz (145g) Vegan Marshmallows (0.203g protein)
- 20 pieces (125g) Cambrooke Cha Chas, unwrapped (1.5g protein)
- 1 ½ cup So Delicious Original Coconut Milk (0.8 g protein)

Directions:

- 1. In a small sauce pan add the marshmallows and the coconut milk. Place over medium heat and cook until marshmallows are completely melted and well mix with the milk. Stir frequently to prevent burning.
- 2. Place the chocolate cha cha's in a 4-cup measuring cup. Pour the melted marshmallow cream over the cha cha's and gently stir until all the chocolates have melted. Make sure it is well mixed. Pour into ramekins, or container of choice. I got three servings at 6.5 oz each with the glasses I used. Refrigerate for at least 1 hour. Garnish with whipped cream and chocolate shavings to serve.