Avocado Chocolate Pudding
(Vegan)

**INGREDIENTS**
- 2 large ripe avocados - peeled, pitted, and cubed
- 1/2 cup unsweetened cocoa powder
- 1/2 cup maple syrup or honey
- 1/3 cup coconut milk or other non-dairy milk
- 2 teaspoons vanilla extract
- 1 pinch ground cinnamon

**DIRECTIONS**

1. Cut open the avocado and scoop out the pit. Cut it into large chunks and put in the blender.

2. Add the cocoa, maple syrup or honey, and non-dairy milk. Blend, starting on low and then moving to high speed until it is smooth. If the avocado is larger, you will need a bit more of each ingredient. If it is too thick, drizzle in a bit more non-dairy milk. Add more cocoa or honey or agave to taste.

3. Refrigerate the pudding and serve cold. Top with nuts if desired.