



REMODEL RECIPES

SIMPLE, HEALTHY, &
STRESS-FREE MEALS WITH
LIMITED EQUIPMENT

 **Straight Line**
DESIGN & REMODELING LLC



CHOCOLATE-AVOCADO PUDDING

REQUIRED EQUIPMENT: FOOD PROCESSOR + SPATULA

Chocolate and avocado? Absolutely! Try it once and it's sure to become an instant classic for you and your loved ones.

TIME TO PREPARE:

Prep: 15 minutes - 2 hours in refrigerator

Shopping List (4 Servings):

2 large, ripe avocados
1/2 cup unsweetened cocoa powder
1/2 cup brown sugar
1/3 cup coconut milk
1 teaspoon vanilla extract
1 teaspoon ground cinnamon, plus extra for garnish
Prepared whipped topping (optional)

Directions:

1. Add all ingredients (except whipped topping) to food processor.
2. Using the pulse function, blend until smooth, stopping frequently to scrape the sides with a spatula.
3. Once smooth, pour into a covered bowl or tupperware, and let chill in refrigerator for two hours.
4. Serve chilled topped with whipped topping, if desired, and enjoy!