



# Chocolate Mousse Pops

## INGREDIENTS:

- 1 cup of soaked cashews
- 1/4 cup of pure maple syrup
- 2/3 cup of canned coconut cream
- 1/2 cup of cacao
- 2 heaped tbs of coconut oil
- 1 Cup of loving Earth Chocolate or Vegan Dark chocolate

## METHOD:

1. Soak the cashews in boiling water for 15 minutes until soft.
2. Blend all of the ingredients together except the chocolate.
3. Freeze in magnum moulds overnight.
4. Dip in melted loving earth chocolate (I use their mylk or caramel chocolate for these pops)-Sprinkle with cacao nibs, crushed pistachios, rose petals or freeze fried fruit. Get creative with it.
5. Enjoy right away or these treats can be frozen and enjoyed for 4 weeks.