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## Avocado Chocolate Mousse

Makes 6 servings

### Ingredients:

1½ cups (8 oz) semisweet chocolate chips  
1 large ripe Avocado from Chile, quartered  
1 tsp vanilla extract  
2 Tbsp unsweetened cocoa  
¼ cup powdered sugar  
2 Tbsp coffee, strongly brewed  
½ cup coconut milk  
1 cup whipped cream  
½ cup fresh raspberries  
6 mint leaves

### Instructions:

Gently melt chocolate in a microwave or double boiler, then set aside to cool for 1 minute. Place melted chocolate, avocado, vanilla, cocoa, powdered sugar and coffee in a food processor. On low, slowly pour in coconut milk.

Turn the food processor off and scrape the sides of the food processor as needed. Continue blending until smooth and creamy. Add additional powdered sugar if needed for sweetness. Blend for 10 seconds.

Scoop mousse into 6 small ramekins. Cover with plastic wrap. Chill for 2 hours and up to 24 hours in advance. To serve, top with whipped cream and fresh raspberries. Garnish with mint leaves.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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## Avocado Key Lime Pie

Makes 8 servings

### **Crust**

#### **Ingredients:**

½ tsp solid coconut oil

1½ cups raw almonds

¾ cup medjool dates, loosely packed, pits and stems removed

⅓ cup shredded coconut

1 tsp vanilla extract

¼ tsp salt

2 Tbsp coconut oil, melted

#### **Instructions:**

Grease the inside of a 9-inch pie pan with solid coconut oil. In a food processor, pulse almonds, dates, shredded coconut, vanilla, and salt. Slowly pour in melted coconut oil, pulsing until ingredients are combined and begin to stick together, scraping sides as needed. Press the crust mixture into the prepared pie pan. Cover with plastic wrap. Refrigerate while you prep the filling.

Continued:

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Continued:

## **Avocado Key Lime Pie**

Makes 8 servings

### **Filling**

#### **Ingredients:**

2 Avocados from Chile, quartered  
½ cup lime juice, fresh  
3 Tbsp canned coconut cream  
1 Tbsp coconut oil, melted  
4 Tbsp maple syrup  
1 cup whipped cream  
Zest of 1 lime

#### **Instructions:**

Place avocado, lime juice, coconut cream, melted coconut oil and maple syrup in a food processor. Blend until mixture is creamy and smooth.

Scoop avocado-lime filling into the pie crust. Smooth filling with the back of a spoon. Cover and refrigerate for at least 2 to 3 hours before serving, allowing the filling to firm up. Serve with whipped cream and lime zest.

**Tip:** Pie is best-served cold straight from the refrigerator.

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