

Dark Chocolate Avocado Frosting



Kitchen Tools:



Knife



Cutting board



Food processor



spatula

Ingredients:



2 ripe avocados



$\frac{1}{2}$ C. unsweetened
cocoa powder



2 tbs coconut oil



$\frac{1}{2}$ tsp vanilla
extract



1 tsp ground
cinnamon



$\frac{1}{2}$ c. maple
syrup

Dark Chocolate Avocado Frosting

Steps	Direction	Photo
1	Cut the avocado and scoop out the inside	
2	Put the avocado in the food processor and blend until smooth	
3	Add cocoa powder	
4	Add cinnamon	
5	Melt coconut oil in the oven	
6	Add coconut oil	
7	Add maple syrup	
8	Add vanilla extract	
9	Blend everything together in food processor	
10	Use on cupcakes, cake or fruit!	