

Campfire Smore Parfait

Serves: 2

Ingredients:

½ cup bittersweet chocolate chips

4 ripe avocados

2/3 cup Fresh Thyme organic maple syrup

½ cup unsweetened baking cocoa

¼ cup Fresh Thyme Almond Milk

2 tsp. Fresh Thyme vanilla extract

1/8 tsp. Fresh Thyme sea salt

1 box Girl Scout Smore cookies

1 pint strawberries

2 mason jars

Instructions:

1. In a small microwave-safe bowl, heat chocolate chips in the microwave on medium at 30-second intervals, stirring each time, until melted.
2. In a blender or food processor, combine avocados, melted chocolate, maple syrup, cocoa, almond milk, vanilla extract and salt. Cover and blend until smooth. Set aside chocolate avocado mousse.
3. In a large gallon baggie empty the box of smore girl scout cookies. Close the bag and use a mallet or rolling pin to smash up the cookies into crumbles. Set aside.
4. Rinse and dry fresh strawberries, cut off each strawberry top and cut strawberries into 4 pieces. Set aside.
5. In a large mason jar pour 1 cup of smashed smore cookie crumbles into the bottom of the mason jar, next add ¾ cup of chocolate avocado mouse into the mason jar, last top the mousse off with strawberry pieces. Serve immediately or refrigerate until use.