Easy Chocolate Chia Pudding

Gluten Free, Dairy Free, Vegan, Paleo, Raw

2 servings

1 ½ cups almond milk
3 Tb raw cacao powder
¼ tsp liquid stevia or 4 Tb maple syrup or honey
1 tsp vanilla extract
4 Tb chia seeds

- Pour the almond milk, cacao powder, sweetener and vanilla into a blender. Blend until evenly combined.
- Put the chia seeds into a bowl and pour the almond mixture over them. Stir thoroughly with a whisk or a fork. Let rest for five minutes, and stir again. Ten minutes later, stir again. Refrigerate and let sit overnight or at least 2 hours.
- In the morning, give it a stir and check texture. If it's too thick, simply add more almond milk; I like my pudding thick, you can thin it out to the consistency you like.
- Check the sweetness. Add stevia for additional sweetness.
- Top with berries or raw cacao nibs.