

## **Bali Mocha Mousse Pie**

**1 - 12 oz bag of semi-sweet chocolate chips**      **1 - Can coconut milk (not lite)**  
**2 - tsp of strong coffee grounds (ground finely)**      **1 - tsp. orange zest**  
**1.5 - cups finely shredded coconut**      **2 - tsp cinnamon**  
**Diced tropical fruit to garnish**

Melt chips and blend in blender with coconut milk, coffee, zest and cinnamon.  
Line pie pan or brownie pan with shredded coconut. Pour in chocolate filling.  
Chill 1 hour in the freezer or 3 hours in the refrigerator. Top with diced fruit and enjoy!