

HOMEMADE

Chocolate

This recipe is sourced from one of our favourite sites **Wellness Mama*

Ingredients:

- 1 cup cocoa butter
- 1 cup cocoa powder
- ½ cup honey or to taste (using half this amount or less will make a bittersweet chocolate)
- 1 tsp vanilla extract or other flavors to taste
- almonds chopped and toasted (optional)

Method:

- In a double boiler or a glass bowl on top of a small pan with an inch of water in the bottom, melt cocoa butter over medium heat. Make sure that the water isn't touching the bowl.
- When the cocoa butter is completely melted, remove from heat and add cocoa powder, vanilla, and other flavor extracts.
- Allow it to cool slightly. When it has cooled enough to thicken to the same thickness of the honey you are using, stir in the honey. If using a solid raw honey, melt with the cocoa butter.
- Make sure all ingredients are well incorporated and smooth. At this point, make sure that no water or liquid gets into the chocolate as it can cause the texture to get mealy! Be careful even with wet hands or a drop of water in the mould!
- Pour the chocolate into moulds or glass pan to harden, or pour onto a baking sheet lined with natural parchment paper.
- Let harden for several hours at room temperature until hardened and remove from moulds. You can also put them in the refrigerator to harden more quickly. These chocolates will store for over a week at room temperature or can be kept refrigerated for longer. They can also be frozen.

Enjoy!