

CHOCOLATE

Ingredients

3/4 cup cocoa butter, melted

1/4 cup agave nectar

2/3 cup cacao powder

1/4 tsp vanilla extract

Pinch of sea salt, finely ground

Assembly:

Melt cocoa butter until no pieces remain. Add in agave nectar slowly while whisking. Add in cacao powder and whisk until mixture is even and smooth. Pour in vanilla extract. Grind a pinch of sea salt and add to mixture. Evenly pour mix into chocolate molds. Add desired toppings. We suggest: cacao nibs, coconut flakes or freeze-dried fruit. Place into refrigerator until set.