



## CHOCOLATE!

This tasty chocolate will get your mouth watering and is the perfect consistency to use as cooking chocolate or to grate over a hot chocolate drink!



### What you'll need:

Chocolate moulds, saucepan, wooden spoon, weighing scales, measuring spoons.

### Ingredients

- 64g cacao butter. (You can also use coconut oil but it can melt and not be as smooth)
- 32g cacao powder
- 4tbsp agave
- Any other flavourings you might like to try such as; sea salt, vanilla, orange essence, finely chopped nuts, raisins.

### Method

1. Put cacao butter in a saucepan over a medium heat and allow to melt.
2. Remove from heat and immediately add cacao powder, and agave. Taste to make sure it is sweet enough for you, if not add more agave. Be careful as the mix will be hot.
3. Then mix in any additional flavourings you want.
4. Add the chocolate to the mould/moulds and then allow to set in the fridge or a cool, preferably dark place. It should be set in around 20 minutes.
5. Keep in an airtight container in the fridge.
6. Enjoy!

It can also be added to other cooking such as cakes and cookies.