

THE CLASSIC RAW CHOCOLATE

Makes **16 chocolates** based on a cook-shop silicon moulds.

Ingredients:

- 1 American Cup measure of Cacao Butter or 55grams grated
- 2 standard dessertspoons of Raw Cacao Powder
- 2 standard dessertspoons of Raw Carob Powder
- 1 standard dessertspoons of Agave Nectar
- 1 standard dessertspoon Lucuma Powder
- 1 teaspoon Vanilla Powder/or half a vanilla pod ground

Method:

- 1. Take a small saucepan (approx. 6" or 15 cm across) and pour 2 inches of boiling water into the base. Place a 2 pint measuring jug resting just above the water level.*
- 2. Pour the grated Cacao Butter into the measuring jug and stir with a wooden spoon until melted.*
- 3. Add the Cacao Powder, Carob Powder and Lucuma Powder one dsp spoon at a time and stir thoroughly until dissolved. Add Vanilla Powder stirring once again.*
- 4. Add Agave Nectar and stir once more.*
- 5. Add the flavouring of your choice and pour into your moulds.*
- 6. Refrigerate for at least two hours, for more flavour overnight, and you have perfect chocolates!*
- 7. Turn out and enjoy!*

Flavourings:

For delicious orange chocolates: grate the zest of an organic orange into the chocolate mix and add 2 drops of organic sweet orange essential oil.

For rich ginger chocolates: grate a tsp of raw ginger and add to mix and then add 2 drops of ginger essential oil.

For wonderful after-dinner mint chocolates: add two drops of essential peppermint oil.