

Chocolate Chips



Ingredients:

1/2 cup cocoa butter
1/4 cup raw honey
1/2 cup cocoa powder
1 teaspoon vanilla extract

Instructions:

Melt the cocoa butter and honey together over very low heat. Remove from the stove and stir in the cocoa powder and vanilla.

Pour into a mold of your choice. I use my Pyrex rectangle dish lined with parchment paper. If you use a re-purposed plastic container you need not use the parchment paper, you should be able to just "pop" it out. You should allow this to sit at room temperature until it hardens or put in the freezer for faster hardening (this may leave a white film on the top of the chocolate).

Once hardened, chop the chocolate bar into pieces and place in an airtight container. In warm weather it may need to be refrigerated.