

Recipe Name **Easy Homemade Dark Chocolate**

Ingredients:

8 oz. high quality food grade cocoa butter

1 cup organic cacao powder

4 Tbsp. maple syrup

10 drops liquid stevia (or 1 tsp. of other liquid, low glycemic sweetener like allulose or monk fruit)

1 tsp. vanilla extract

pinch of kosher salt

1 tsp. Ceylon cinnamon (optional)

Directions:

1. Prepare a small saucepan with about 1 inch of water. Bring to a boil and then turn down to a light simmer.
2. Place cocoa butter into a heat-proof bowl (larger than saucepan) and place the bowl over the saucepan with lightly simmering water. (creating a double boiler)
3. Use a spatula to stir until cocoa butter is smooth and fully melted. Do not boil.
4. Remove bowl from heat and let it sit for about 5 minutes to cool. (If you add other ingredients while it is too hot, the mixture will break and you will not get a smooth chocolate)
5. Add cocoa powder, maple syrup, liquid sweetener, vanilla, kosher salt, and cinnamon (optional), stirring until smooth.
6. Use to make your favorite candies!