

# Make-it-yourself dark chocolate

3 ingredients · 15 minutes · 12 servings



## Directions

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1. Melt the cacao butter in a double boiler
2. Take it off the heat and add the cacao power (sifted if lumpy)
3. Add the maple syrup and mix well with a spatula
4. Pour into chocolate mold and put in the freezer for 1 hour or in the fridge for a few hours

## Ingredients

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- 50 grams** Cacao Butter (Raw)
- 60 grams** Cocoa Powder (Go for raw cacao powder)
- 2 tbsps** Maple Syrup (Room temperature)