

Raw Chocolate Sauce

Ingredients

- 2 Tbsp raw cacao powder
- 1 Tbsp raw cacao butter
- 1 Tbsp organic coconut oil
- 1 Tbsp maple syrup or raw honey (this can be adjusted for desired level of sweetness)
- 1/4 tsp vanilla
- few grains sea salt

Gently melt cacao butter and coconut oil on stove top in a small sauce pan over low heat. Remove as soon as the oils are melted.

In a small bowl, mix together the melted oils, cacao powder, maple syrup, vanilla and salt until smooth and glossy.

As the mixture begins to cool to room temperature it will begin to thicken. This sauce will harden when refrigerated. It can be gently re-warmed to become liquid again.

Use for chocolate dipped fruit or nuts, ice cream topping or use to swirl over deserts.

Makes about ¼ cup