



Recipe Type: dairy free, vegan, gluten free

Author: Lori from Waldorf (inspired) Moms

Prep time: 5 mins

Cook time: 20 mins

Total time: 25 mins

Five minutes of prep time will make delicious homemade dairy free chocolate!

Ingredients

1/4 cup melted coconut oil or cacao butter **

1/4 cup powdered cocoa

2-3 tablespoons of powdered sugar (to taste)

1/8 teaspoon vanilla

OPTIONAL: 1/4-1/3 cup nuts, coconut flakes, rice krispies, slightly sweetened chunky peanut butter or whatever!

Instructions

Melt coconut oil or cacao butter in double boiler (or if you're brave, use your microwave)

Add sifted cocoa powder and powdered sugar (to remove lumps) and vanilla.

Whisk until smooth and creamy.

Fold in add-in ingredients if desired.

Pour into desired mold and freeze or refrigerate until completely solid--about 20 minutes.

**I like using "unscented, aroma free" coconut oil that does not have coconut taste

**Chocolate made with coconut oil will need to be stored in the refrigerator as coconut oil melts at 75 degrees. If you want to keep your chocolate at room temperature, use cacao butter which doesn't melt until 95 degrees.

Recipe by© Lori for BobsKatie Enterprises dba Katherines Corner