

Healthy Dairy Free Homemade White Chocolate

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Recipe type: dairy free, vegan, gluten free

Prep time: 5 mins Total time: 5 mins

5 minutes of prep will give you deliciously rich and satisfying homemade dairy free white chocolate. Use it to make chips or coat strawberries...or oreos!

Ingredients

- ¼ cup melted coconut oil or food grade cacao butter** (I like "unscented" coconut oil that doesn't have coconut flavor)
- 2-3 tablespoons powdered cane sugar
- 1 tablespoon creamy cashew (or macadamia nut) butter
- ½ teaspoon powdered rice or soy milk
- ¼ teaspoon vanilla

Instructions

1. Melt coconut oil or cacao butter. (I like using double boiler, but some use the microwave)
2. Sift and stir in powdered sugar and the rest of the ingredients.
3. Whisk until smooth and creamy.
4. Immediately pour into mold and refrigerate or freeze until completely set.
5. Or, if using for coating for strawberries, put in the freezer for about 10 minutes until chocolate becomes thick and creamy.
6. **If using coconut oil (which I prefer) you will need to store in the refrigerator or freezer as the oil will liquify at 75 degrees. If you want to keep at room temperature, use cacao butter which will stay solid up to 95 degrees.