



Home Made Chocolate (Rich vegan recipe)

This homemade chocolate recipe is really simple, with only 3 ingredients, and really delicious. It's perfect for those times when you just can't kick a chocolate craving.

This can be made with carob or cocoa powder. Since carob contains sugar, use less sugar, as noted in the ingredients below. More sugar is needed if you use cocoa powder. For best results, grind the unrefined sugar so it is very fine.

Share with your friends how delicious vegan chocolate can be!

Ingredients

- 6 Tbsp coconut oil
- 8 Tbsp *unrefined* sugar (or 6 Tbsp if using carob powder). Grind the sugar to be very fine.
- 4 Tbsp cocoa powder (or 6 Tbsp carob powder)

Topping/Flavorings Ideas

- Chopped almonds
- Chopped Brazil nuts
- Toasted coconut flakes
- Dried cranberries
- Fresh berries
- Finely chopped fresh hot pepper
- Finely chopped fresh mint leaves
- Orange or lemon zest
- Cinnamon

Preparation process

Using a small saucepan, melt the coconut oil over **low** heat until it is clear.

Stir in the sugar and cocoa/carob powder. Mix until smooth. If you are adding a flavoring from the ideas above (mint, hot peppers or orange zest) add it now and stir well.

Line a loaf pan with parchment paper, and pour in the liquid chocolate.

If you're using toppings (nuts, coconut, cranberries, berries) sprinkle them on top.

Put the pan in the fridge to set, allowing about 20-30 minutes.

For a different twist, you can also swirl some peanut butter into the warm chocolate mixture.

Bonus Items

Want to watch the video again? Click [here](#).

Looking for an organic coconut oil? We love this brand. Get more information [here](#).

