

## **Serious Chocolate for Grownups**

- 3/4 c [good quality dark chocolate chips](#)
- 1/2 c coconut oil
- 2 t vanilla extract
- 1/4 t sea salt
- 1 3/4 c raw cacao powder, plus 1 tablespoon
- 2 - 4 T coconut nectar, or your favourite sweetener (as required)
- 1-2 T chopped pistachio nuts

In a large bowl, placed over a pot of boiling water, heat the coconut oil, chocolate, vanilla, and salt, until it melts. Mix well, then stir in 1 3/4 cups of the cacao powder gradually until thoroughly combined. Taste as you add sweetener, using less if you like that serious dark chocolate taste.

Place the bowl in the refrigerator for about 10 minutes to set slightly. Cover a small baking tray with parchment paper. Use a small spoon to dole out 36 flat chocolate discs, spacing them so that they don't touch. Sprinkle them with pistachio or cacao powder.

Freeze and remove from the freezer 5 minutes before serving. Serve alongside strawberries or clementines.

**Jittery Cook**