



Easy Paleo Chocolate

Recipe:

1/2 Cup Organic Coconut Oil (Solid)

1 Cup Organic Cocoa or Cacao

1/4 Cup Raw Unfiltered Honey

½ Teaspoon of Pure Vanilla Extract

Sea Salt to Taste

Add on in chocolate like Chia Seeds, Hemp Seeds or Coconut Flakes

Line flat pan with parchment paper, set aside. Melt Coconut Oil on low heat in saucepan. Once oil is melted add cocoa slowly while stirring. Remove from heat. Stir in honey and vanilla. If you are adding chia, hemp or coconut to chocolate then place that in bottom of parchment lined pan. Spread chocolate mix over top. Place in freezer or fridge until hardened.

NOTE: Chocolate will melt easily so store in cool place.