

Fruit & Nut Chocolate

Here's a simple raw chocolate bar recipe that you can add your favourite dried fruit & nuts to. Super simple and super delicious!

- 1/2 cup Agave syrup
 - 1/2 cup Cacao butter (Melt in a cup over a bowl of hot water)
 - 1/2 cup Cacao powder
 - 1/2 tspn Vanilla powder
 - 1/2 cup Nuts (e.g. Activated almonds, walnuts – roughly chopped)
 - 1/2 cup Dried fruit (e.g. Dates, sultanas, goji berries, apricots)
1. Roughly chop the nuts and dried fruit and place in a bowl.
 2. Melt the cacao butter in a cup over a bowl of hot water, to create a bane marie. Alternatively, heat a small pan of water on the stove and place a bowl over the saucepan with the cacao butter.
Stir until melted.
Ensure the water doesn't enter your mixture, as this will cause it to split.
 3. In a separate mixing bowl, add the first four ingredients together.
Whisk until well combined.
 4. Pour the chocolate mixture into moulds or in a low tray.
Sprinkle with the mixture of chopped nuts and dried fruit.
 5. Refrigerate for 8 hours to set or freeze for 4 hours.