



Breakfast with Jon

Raw Organic Chocolate Recipes



PLAIN CHOCOLATE

Servings 6-8 pieces

INGREDIENTS:

- 50 grams cocoa butter
- 1Tbsp coconut palm sugar
- 1Tbsp unsweetened organic cacao

DIRECTIONS:

Place cocoa butter & coconut palm sugar in a double boiler let it melt a bit & then stir it up & add the unsweetened organic cacao. Once mixed through, place the mixture into a mold & refrigerate for 5-10 minutes or until hardened then enjoy!



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CHOCOLATE ALMOND

Servings 6-8 pieces

INGREDIENTS:

- 50 grams cocoa butter
- 1Tbsp coconut palm sugar
- 1Tbsp unsweetened organic cacao
- 2Tbsp chopped almonds

DIRECTIONS:

Place cocoa butter & coconut palm sugar in a double boiler let it melt a bit & then stir it up & add the unsweetened organic cacao. Mix through & then add chopped almonds. Place the mixture into a mold & refrigerate for 5-10 minutes or until hardened then enjoy!

COCONUT CHIA CHOCOLATE

Servings 6-8 pieces

INGREDIENTS:

- 50 grams cocoa butter
- 1Tbsp coconut palm sugar
- 1Tbsp unsweetened organic cacao
- 1Tbsp desiccated coconut
- 1Tbsp chia seeds
- 1Tbsp vanilla extract

DIRECTIONS:

Place cocoa butter & coconut palm sugar in a double boiler let it melt a bit & then stir it up & add the unsweetened organic cacao. Mix through & then add desiccated coconut, chia seeds & vanilla extract. Place the mixture into a mold & refrigerate for 5-10 minutes or until hardened then enjoy!



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CHILI CHOCOLATE CRUNCH

Servings 6-8 pieces

INGREDIENTS:

- 50 grams cocoa butter
- 1Tbsp coconut palm sugar
- 1Tbsp unsweetened organic cacao
- 2Tbsp cacao nibs
- ¼ Tsp chili powder
- ¼ Tsp salt

DIRECTIONS:

Place cocoa butter & coconut palm sugar in a double boiler let it melt a bit & then stir it up & add the unsweetened organic cacao. Mix through & then add cacao nibs, chili powder & salt. Place the mixture into a mold & refrigerate for 5-10 minutes or until hardened then enjoy!

CHOCOLATE CRUNCH

Servings 6-8 pieces

INGREDIENTS:

- 50 grams cocoa butter
- 1Tbsp coconut palm sugar
- 1Tbsp unsweetened organic cacao
- 1Tbsp carob powder
- 2Tbsp cacao nibs

DIRECTIONS:

Place cocoa butter & coconut palm sugar in a double boiler let it melt a bit & then stir it up & add the unsweetened organic cacao & carob powder. Mix through & then add cacao nibs. Place the mixture into a mold & refrigerate for 5-10 minutes or until hardened then enjoy!