

# SUGAR FREE RAW DARK CHOCOLATE

MAKES - 300g

## INGREDIENTS

200g cacao butter,  
finely chopped or grated  
60g Perfect Sweet® xylitol,  
powdered  
100g cacao powder, sifted  
1 tsp pure vanilla extract

## METHOD

Bring a small saucepan of water to the boil, then remove from heat.

Place cacao butter in a heat-proof bowl, large enough to sit on the rim of the saucepan, without touching the water. Stir constantly until all of the cacao butter is melted.

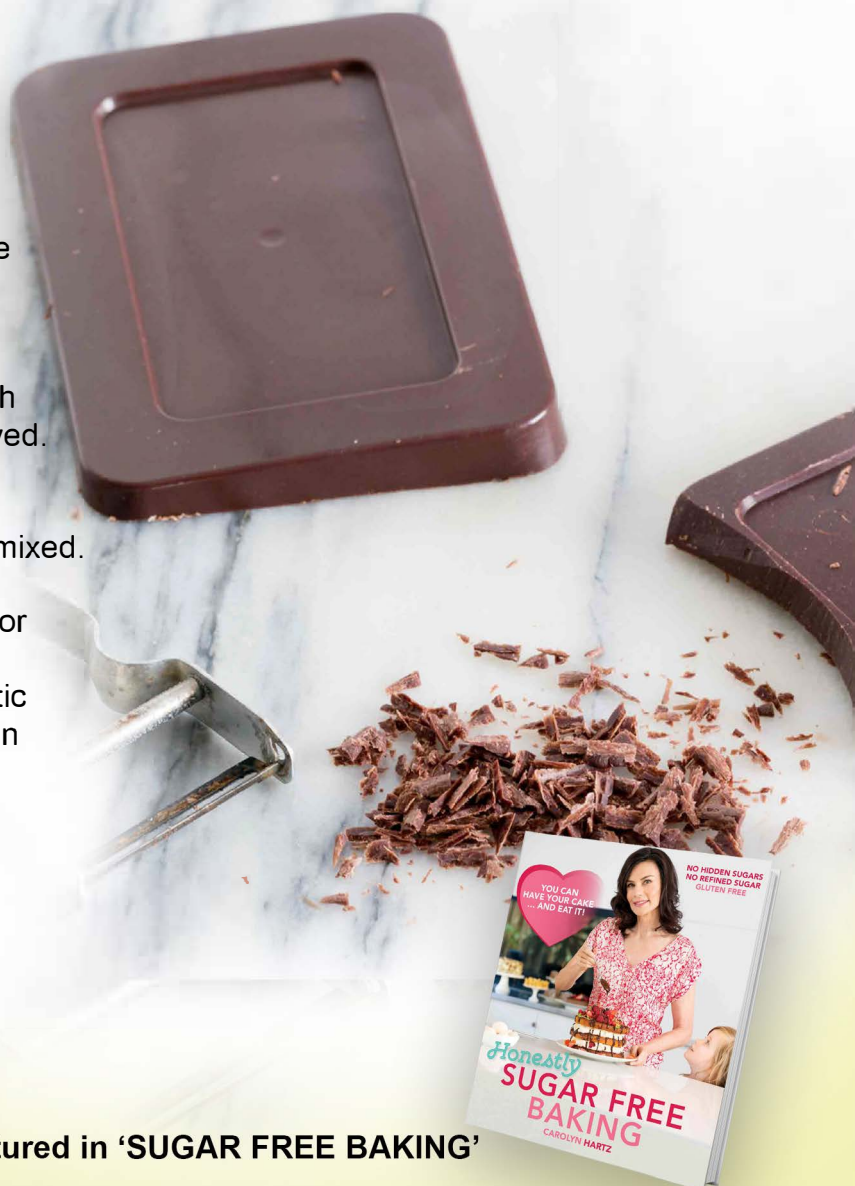
Add the powdered xylitol and mix with a hand whisk until completely dissolved.

Add the sifted cacao powder and the vanilla extract and whisk again until mixed. Transfer mixture to a blender or food processor and blend on high speed for 30–60 seconds until smooth. Pour immediately into ice cube trays, plastic or silicone Easter moulds and place in the fridge to set. Store in the fridge.

## RECIPE TIP

Finely chopping or grating your cacao butter will help with the slow melting process.

It is important to remove the saucepan from the heat before you place the bowl with the cacao butter over it. Otherwise you will spoil the texture and appearance of the final chocolate.



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