

# **Nut Chocolate**

## **Ingredients:**

1. Almonds x 2 cups
2. Coconut oil, 2 Tbsp
3. Raw Cocoa powder, 3 Tbsp
4. Honey, 3 Tbsp

## **Preparation:**

1. In winter when the coconut oil is hard, melt it in a double boiler.
2. In a Magi-Mix or similar slow speed mixer, grind the almonds to a medium fine consistency.
3. Add the remainder of the ingredients and mix until it is a uniform consistency.
4. Pour the nut chocolate mousse into baking tray with a layer of waxed paper, and pre-cut it with an egg-lifter.
5. Put the tray in the deepfreeze for 30 minutes to solidify.
6. Remove and break it in the pre-cut blocks.

Enjoy it &



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