

Raw Toffee chocolates

Ingredients:

1. 2 Cups (\pm 250g) Cashew nuts
2. 1/3 Cup Agave nectar/Honey
3. 2/3 Cup Cocoa Butter, melted
4. 5 Tbsp Raw Cacao powder
5. 2 Tbsp Mesquite powder
6. 1 tsp Vanilla, ground

Preparation:

1. Blend the cashew nuts in a Magi-Mix or similar low speed S-Blade mixer to a fine consistency.
2. Melt cocoa butter in a double boiler.
3. Add all the ingredients in the S-Blade blender.
4. Pour the chocolate syrup in a mould and refrigerate.
5. Cool down for \pm 30 minutes and remove.

Enjoy it &



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