

Chia chocolates

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Chia chocolates

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These chia chocolates are made with raw cacao powder, chia seeds and coconut oil.

Ingredients (makes 12)

- 2 tbsp virgin coconut oil
- 2 tbsp cacao powder
- 2 tbsp [chia seeds](#)
- 2 tbsp agave or honey
- 2 tbsp mixed seeds
- Pinch salt

METHOD

Melt the coconut oil in a saucepan. Pour into a bowl, add other ingredients and mix. Spoon into cupcake patties. Freeze overnight. Will keep for a week.

Recipe from *Cooking With Chia* by Nicky Arthur; Photo credit: Graeme Gillies

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