

Raw chocolate bark

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Raw chocolate bark

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Adele from Vegie Head shares her simple dessert ideas

Ingredients

- 1 cup melted coconut oil
- ¼ cup raw coconut sugar
- 2-4 tbsp raw cacao powder
- ½-1 cup amaranth puffs (depending on how 'crunchy' you want your chocolate)

Method

In a large bowl, gently mix the oil, coconut sugar and cacao powder together.

Fold in the amaranth puffs until combined.

Pour into a lined tray and freeze for 30 minutes or until firm.

Find more of Adele's recipes at vegiehead.com or browse more raw food ideas.

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