



Homemade Dark Chocolate

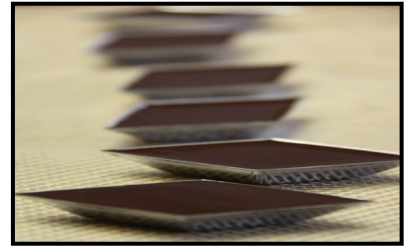


Ingredients



Adapted from *All Recipes*

- 1/2 cup coconut oil
- 1/2 cup cocoa powder
- 3 Tbsp. honey or maple syrup
- 1/2 tsp. vanilla extract



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Gently melt coconut oil in a saucepan over medium-low heat.
2. Stir cocoa powder, honey, and vanilla extract into melted oil until **well blended**.
3. Pour mixture onto a candy mold or tray lined with parchment.
4. Chill for about an hour.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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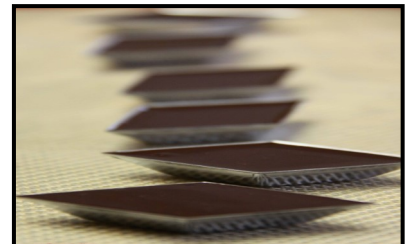


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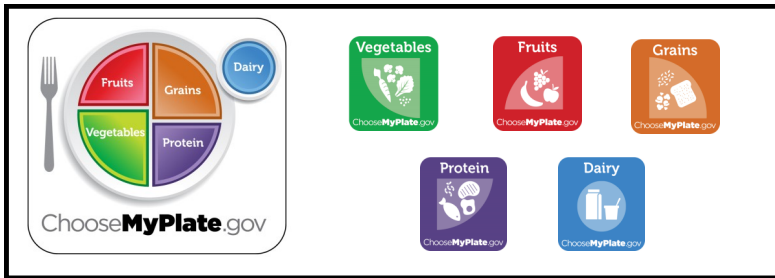
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Fast Facts



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Cooking Tips



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