**Homemade sugar free chocolate**

Homemade chocolate that melts in your mouth! It is made with only natural ingredients. Sweetness can be tweaked to taste, and add-in ingredients and combinations are endless...try adding orange zest, peanut butter, dried coconut, chopped nuts, cinnamon or cayenne pepper. Add after melting coconut oil, cocoa powder, honey, and vanilla together. Enjoy!

**Serves: 8**

* 120ml coconut oil
* 45g cocoa powder
* 3 tablespoons honey or maple syrup
* 1/2 teaspoon vanilla extract

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 into a chocolate mould or pliable tray.
4. Refrigerate until chilled, about 1 hour.

I wouldn't recommend that you use this chocolate for baking.

It's best kept refrigerated and eaten as a treat.