



Dark Chocolate Bark

Ingredients:

9 Tbsp. raw cacao butter

9 Tbsp. raw cacao powder

3 - 6 Tbsp. raw agave nectar (to taste)

2 -3 Tbsp. shredded coconut (optional)

2 - 3 Tbsp. chopped cashews, almonds or pecans (optional)

1 - 2 Tbsp. raisins, dried cranberries or cherries

Directions:

Melt cacao butter in a 4 cup glass measuring cup over lowest heat possible.

Mix in cacao powder and agave, and coconut, nuts and fruit if desired.

Spread onto baking sheet or 9 X 13 pan to ¼ - 1/2 " thickness as desired.

Let cool, place in fridge until solid, then cut or break into desired sized pieces. Store at room temperature.