

Guilt-Free Dark Chocolate

1/4 cup Coconut Oil

1/4 cup Unsweetened Cocoa Powder

Stevia to taste (approx. 6 packets, or 3 tsp. stevia granules, or 1/2 tsp liquid stevia)

Stir all ingredients until blended.

Melt in microwave or on stovetop for approximately 30 seconds.

Stir, melt for 30 more seconds (if needed) until blended, liquid consistency.

Cover a plate with wax paper.

Pour melted chocolate onto wax paper and freeze 10-15 minutes.

Remove chocolate from wax paper and break into pieces of chocolate bark.

Store in fridge or freezer

* You can add chopped nuts or unsweetened coconut flakes to this recipe for variety.

* You can also dip macadamia nuts, almonds, raspberries or strawberries into the melted chocolate before freezing for a chocolate dipped treat.