Raw Dark Chocolate

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~ 20x30cm (8x12in) baking tray
baking paper
medium saucepan
kitchen scales
measuring cups and spoons
heatproof stirring spoon
cutting board and large knife

METHOD	INGREDIENTS
1. **Line** the baking tray with the baking paper.	
2. In the saucepan, **warm** over a low heat until just melted	200 g (7 oz) **cocoa butter**
3. **Turn off** the heat and **add**	1 cup **raw cacao powder** ¼ cup **raw honey or maple syrup** 1 tsp **vanilla extract**
4. **Stir** until smooth.	
5. **Pour** onto the lined tray and top with	choice of **roasted nuts, seeds, and/or dried fruit** (optional)
6. Allow to **set** in the refrigerator then **cut** into chards.	
7. **Store** in the refrigerator in a covered glass container.	