Orange chocolate

makes 16

(size 3 cm x 2 cm x 1 cm)

Equipment:
Silicone mould and a plate to put the mould on
Small bowl and pot

Ingredients:

40 g cacao butter
- chopped small for easy melting
1½ tablespoons cacao powder *see note
1 tablespoon of sweeteners
   Any of these-
   Honey
   Maple syrup
   Coconut nectar

4-5 drops of orange oil
(for other variation)
Cinnamon oil, pepper mint oil, lavender oil

Direction

1. Set a bowl on a small pot with a bit of water (approx. 2 cm depth) on a stove top with low heat.
2. Put all ingredients except for orange oil in the bowl and mix until cacao butter melts completely.
3. Add orange oil and remove from the heat.
4. Scoop with a small spoon and pour into a mould.
5. Put and keep in the freezer.

(Optional) Put a few drops of molasses on top when the chocolate is hard. (after about 10 minutes in the freezer)

Note: Please do not use carob powder as they will form blobs and get really hard.