



KETO CHOCOLATE BARS

an easy recipe you can do at home

INGREDIENTS

**1/2 a cup of cocoa butter
1/2 a cup of cocoa powder
1/3 a cup of swerve**

DIRECTIONS

Add approximately 2 inches of water to a pot and heat it on a medium fire. When the water starts to boil, place a glass bowl on top of the pot. Add cocoa butter to the bowl and then stir it continuously until the cocoa butter has completely melted. Turn off the heat. Transfer the cocoa butter into a measuring jug and then add cocoa powder and add the swerve. Mix the ingredients together until they combine and it is a smooth liquid. Pour the liquid into moulds and refrigerate for 1-2 hours until the chocolate sets. Once the chocolate has set, remove it from the moulds then your chocolate is ready to serve.