



Making Chocolate



Safety tip: Children will require supervision when using a saucepan.

Ingredients

- 100g coconut oil
- $\frac{1}{2}$ cup of raw cacao powder
- 1 tsp vanilla extract
- 3 tbsp of maple syrup
- 1 pinch of salt

Equipment

- wooden spoon
- bowl
- measuring cup
- teaspoon
- tablespoon
- saucepan
- silicon chocolate mould
- access to a freezer

Method

1. Melt the coconut oil in a saucepan over a low heat.
2. Add the cacao powder and stir well.
3. Add the maple syrup, vanilla extract and salt. Stir the mixture all the time for 2 minutes.
4. Carefully, remove the pan from the heat and spoon the mixture into the mould or pour it straight from the pan.
5. Place the mould in the freezer for 30 minutes. Make sure the mould is flat in the freezer.
6. Once set, pop the chocolates from the mould and place on a plate.