Homemade Dark Chocolate

Ingredients

- 1/4 cup coconut oil (measure after melting)
- 1/4 cup cocoa/cacao powder
- 2-3 T honey

Instructions

1. In a small bowl, whisk all ingredients well. Make sure there are no lumps. It should only take a minute.
2. Pour the mixture into molds. If you use chocolate bar molds , it should take about an hour for everything to firm up. If you use something larger, it may take a bit longer.

Notes:

This chocolate has a mild coconut taste, but it is not overwhelming. These bars are best when they are stored in the freezer.

Yields 3 chocolate bars