

Home-made VEGAN Chocolate

100% VEGAN  
DARK ORANGE CHOCOLATE  
DARK GOJI BERRIES CHOCOLATE

...I mean everybody loves chocolate, right? But it can be healthy and quite low in sugars compared to the chocolate you buy in the supermarket. You also know what is in your yummy chocolate and the taste of the dark, 100% vegan organic chocolate is so rich, that you'll need just a little piece to enjoy it fully and yet get the happiness-hormones we usually get from eating chocolate.

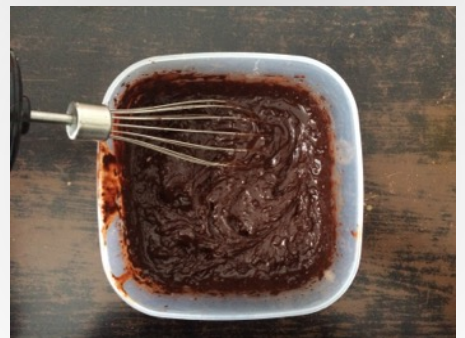
#### **Ingredients for the basic home-made chocolate:**

- 50g organic 100% cocoa powder
- 2 1/2 tbsp coconut oil
- 4-6 walnuts crushed
- 1-2 tbsp agave sirup

1. Melt the coconut oil



2. Add the cocoa powder and crushed walnuts  
3. Add agave sirup  
4. Mix all together gently





I'm addicted to dark orange chocolate and to goji berries. So I decided to make two different types of fresh chocolates: With orange zest and with goji berries.

For that I took the half of the chocolate base mixture and put it in another bowl and added 1 tablespoon fresh orange zest and into another portion I added about 1 full tablespoon goji berries (You can take anything you like from nuts to any fruits of your choice).

5. Take some baking paper and place the chocolate on it, so it's about 0,5 cm thick. I did it gently with a silicon spatula. Smooth it out until it looks „even“.



Goji berries

Orange  
zest

6. Put it in the fridge for at least 2-3 hours.

And now cut it into pieces and decorate however you like and enjoy your beautiful creation.



## Home-made VEGAN Chocolate



---

*I hope you enjoyed my recipes. Give me a feedback if you liked it and connect with my on my blog! I would love to meet you!*  
*Stay healthy, honey!*  
*Loveeeeeee,*  
*Olga*