



Superfood Chocolate Candy

(Raw)

Ingredients

- 1 cup extra virgin coconut oil
- ¼ cup organic raw almond butter
- ¼ cup almond meal
- 4 tablespoon [agave nectar](#)
- ¼ cup organic unsweetened coconut
- ¼ cup hemp seed protein
- ½ teaspoon liquid Stevia or 3 teaspoon powdered Stevia (6 packets)
- 1 tablespoon organic vanilla
- 1 teaspoon cinnamon
- ¾ cup raw chocolate cacao powder (may substitute Chatfield's roasted carob powder)
- ⅓ cup goji berries (*optional)



Directions

1. Spray an ice cube tray with nonstick spray and set aside or use mini cupcake tins and papers.
2. Melt coconut oil under hot water or spoon into saucepan and melt over low flame. When coconut oil turns to a liquid, pour oil into medium bowl.
3. Slowly whisk in almond butter, cinnamon, Stevia, and [agave nectar](#) one at a time.
4. Next, whisk in vanilla.
5. Then slowly stir in cacao (or carob), almond meal, coconut, and hemp seed protein one at a time, sprinkling evenly as you go.
6. Batter should run off of spoon. Spoon into ice cube tray, or cup cake papers and chill in freezer for 15 minutes.
7. Sprinkle goji berries of the top. *optional

Fun Optinal Add-ins

- 1 – 3 drops of your favorite edible essential oil: peppermint, lavender, lemon, rose, tangerine. You can find the best essential oils at www.RoseCole.com/RoseRecomends.
- ½ teaspoon Course Celtic sea salt (www.TrySunFoods.com)
- ¼ cup Chopped Golden berries, also know as Incan Berries (www.TrySunFoods.com) These taste like tart cherries!

For more great healthy recipes like this, check out my “Optimal Energy Recipes” downloadable e-Cookbook at www.RoseCole.com/Cookbook!