

RAW CHOCOLATE COMPANY

KIT INCLUDES

-  COCONUT BLOSSOM SUGAR
-  CACAO BUTTER BUTTONS
-  CACAO POWDER POUCH
-  CHOCOLATE RAISINS
-  CHOCOLATE ALMONDS
-  CHOCOLATE MOULD
-  RECIPE CARD

RAW CHOCOLATE MAKING KIT



VEGAN ORGANIC

RAW CHOCOLATE COMPANY

RAW CHOCOLATE MAKING KIT RECIPE

VEGAN ORGANIC



- 1 Using a blender, grind 60g of coconut blossom sugar until it is a fine powder.
- 2 On a low heat, melt 90g of cacao butter buttons.
- 3 Add the 60g ground coconut blossom sugar and the 60g cacao powder to the melted cacao butter. Mix well with a spoon to combine chocolate ingredients together.
- 4 Add your Chocolate Almonds and Chocolate Raisins to the chocolate mould – one almond or raisin per mould works well.

- 5 Using a spoon add the melted chocolate mixture to the mould
- 6 Allow the mixture to set in the chocolate mould in the fridge or freezer and then enjoy!



GB-ORG-05
Non UK agriculture



GB-BIO-142
Non EU agriculture
Ikke EU jordbrug



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