

## Peanut Butter Chocolate

Makes approx 16 pieces

2/3 cup cacao butter (I like to use buttons)

2 tablespoons coconut oil

1 cup cacao powder

2 tablespoons maple syrup

1 pinch salt

1 heaped tablespoon peanut butter



Heat the cacao butter and 1 tablespoon of the coconut oil in a saucepan on low until melted. Remove from the heat and whisk in the maple syrup, cacao powder and salt. Pour into chocolate mould and set aside.

Meanwhile, place remaining 1 tablespoon of coconut oil and the peanut butter in a saucepan. Heat on low until it becomes a thinner consistency and is combined well.

Pour over the chocolate mixture in zig zag motions and then drag a butter knife gently in vertical and then horizontal lines. Allow to set in the freezer and just take a piece out when wanting to serve 😊