

## Cacao Butter No Melt Chocolate Bark

Very versatile raw chocolate bark that is tempered so it doesn't melt in your hands. Perfect for healthy eaters and chocolate lovers.

Servings: 20 pieces

### Ingredients

- 1/2 cup + 2 Tbsp. raw cacao butter, shaved
- 1/2 cup + 1 Tbsp. raw cacao powder
- 1/3 cup + 1 tsp. coconut sugar
- 1/4 cup raw hazelnuts, halved
- 1/4 cup raw almonds, halved
- 1/4 cup raisins, chopped



### Instructions

1. Using a high-speed blender or a coffee grinder, process the coconut sugar into a fine powder. Coconut sugar crystals don't dissolve in cacao butter so grind the sugar into a very fine powder. Sift the powder if needed.
2. Place the cacao butter shavings into a stainless-steel saucepan and melt it over a very low heat. Using a thermometer, constantly monitor the cacao butter temperature. The cacao butter should reach 115°F but not exceed it. At any time, keep stirring the cacao butter to spread out the heat evenly. Keep in mind that stainless steel retains heat. So even when you take the saucepan off the direct heat, it will continue heating up the cacao butter. So take it off the direct heat BEFORE the cacao butter reaches 115°F (46°C) . You can always put the cacao butter back onto the stove if you need some more heat.\*
3. Once your cacao butter is melted, mix in the coconut sugar and raw cacao powder. Keep stirring the chocolate to bring the temperature back down to 81°F. If time is an issue, you can also use an ice bath to speed up the cooling process.
4. To make sure that your chocolate contains as many type V crystals as possible, heat the chocolate up to 88°F (31°C). Make sure that you stay below 88°F (31°C). Now your chocolate is tempered.
5. To make a chocolate bark, pour the tempered chocolate onto a piece of parchment paper. Smooth it out with an off-set spatula (make it as thick or as thin as you like). Finally, top it with the chopped nuts and raisins and let it set at a room temperature.
6. Store any leftovers in a cool, dry, and dark place, ideally in an airtight container. Avoid storing in the fridge to prevent condensation on the surface.

### Recipe Notes

\*If the idea of melting cacao butter over direct heat scares you, feel free to set up a double broiler consisting of a stainless-steel bowl that sits on top of a pan of simmering water. Just be careful that not even a single drop of water comes into contact with the cacao butter and later on with the chocolate mixture.

\*\*Pour any leftover chocolate into molds. Tempered chocolate contracts when it sets, so it will easily come out of any mold you cast it in.