



Dark Chocolate Almond Bars

By the Minimalist Baker

Serves: 12 servings

Ingredients

- 1 cup (218 g) cocoa butter* (I like 'Caribbean Cacao Coconut Butter' or 'Artisana')
- 1/3 - 1/2 cup (80-120 ml) maple syrup (amount depending on preferred sweetness)
- 1 cup (96 g) cacao powder or unsweetened cocoa powder
- 1 tsp vanilla extract
- 1/2 cup (56 g) roasted almonds*
- 1/8 tsp sea salt

Instructions

1. Melt cocoa butter in a double boiler or in a glass mixing bowl set over a small saucepan with 1 inch of water over medium heat. Alternatively, melt in the microwave in a mixing bowl until completely liquid.
2. Once melted, remove from heat and add maple syrup and whisk to combine. When the mixture is completely fluid with no separation, add cacao or cocoa powder and vanilla extract. Whisk to thoroughly combine.
3. Taste and adjust sweetness if needed - I found 1/3 cup to be perfect.
4. Pour the chocolate into candy molds (if you have them), mini paper cupcake liners, or simply line a baking sheet with parchment paper and pour the chocolate on top. Top with roasted almonds and sprinkle of salt.
5. Set in the refrigerator or freezer to harden for 30 minutes to 1 hour.
6. Once completely solid, break or cut into pieces/bars. These can be kept at room temperature for serving. But for best freshness, store chocolate in an airtight container or freezer bag in the refrigerator for 2-3 weeks, or the freezer for 1-2 months.

Notes

*If your almonds are raw, roast on a baking sheet at 350 degrees F for 8-12 minutes, or until fragrant and slightly golden brown.

*The link above to the cocoa butter is an amazon link that gives us a small commission if you choose to make a purchase.

Nutrition Information

Serving size: 1 small square (of 12) Calories: 254 Fat: 23.5 g Saturated fat: 4.8 g Carbohydrates: 11.2 g Sugar: 5.6 g Sodium: 22 mg Fiber: 3.2 g Protein: 2.6 g