

Goji Bark

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Goji Bark

- 1 cup cacao butter
- 1 cup raw cacao powder
- 1 vanilla bean, scraped
- 1/4 cup agave
- 1/2 cup dried goji berries, chopped
- 1/2 cup shelled pistachios, chopped

To prepare the goji bark, in a double boiler, melt the cacao butter over low heat until just melted and warm. Alternatively, you can place the cacao butter in a bowl and melt in the dehydrator. Using a high-speed blender, combine the melted butter, cacao powder and the vanilla bean flesh. Slowly drizzle in the agave syrup until well combined.

Pour the mixture into a shallow pan, just coating the bottom. Sprinkle the goji berries and pistachios over the top, then place in the freezer to set.