

Raw Chocolate Syrup

Swick

Makes 3 1/2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Syrup

- 2 cup cacao powder
- 1 cup raw agave syrup (or use all maple syrup)
- 1/2 cup maple syrup
- 2 tbsp coconut butter
- 1/2 to 1 cup water
- 1 tbsp vanilla extract

In a high-speed blender, blend until fully mixed and smooth.

Use as a syrup for desserts and as an addition to fresh Non-Dairy Milk for a raw chocolate milk or hot chocolate.