

# Raw Chocolate Kit Recipes

The great thing about making your own chocolate is that you can make it exactly how you like it. So the ingredients list is just to get you started. If you want a stronger chocolate flavour, add more cacao, if you want it sweeter, add more lucuma or carob, or try adding some honey, currants, dried figs or other dried fruit.

## Raw Chocolates - makes about 150g of chocolate

40g cacao paste  
25g cacao butter  
1 tablespoon coconut butter  
3 tablespoons lucuma powder  
2 tablespoons carob powder

Optional:  
1 teaspoon algarroba (mesquite)  
1 teaspoon vanilla powder

First melt the cacao paste, cacao butter and coconut butter. I grate the cacao paste and butter first so it melts quicker, and if it is summer the coconut butter might already be liquid. Place in a bowl and then put this bowl into a larger bowl of hot water which heats the butters gently and you won't end up cooking them! You can also get double boilers (bain marie or porringers) which does the same job but on the stove.

When the butters have completely liquefied (you might need to add more hot water), add the lucuma and carob powders a tablespoon at a time, stirring it in until dissolved. I shake the powder through a sieve to stop lumps.

Now pour the liquid chocolate into moulds and put in the fridge to set. If you don't have proper chocolate moulds, there are various things you could use, silicone ice cube trays are the best, or just a plastic tupperware container.

If you want to add flavourings to the chocolate, mix them in just before putting in the mould. Here are some ideas:.

essential oils such as orange, lemon or peppermint (just a few drops)  
orange and lemon zest  
vanilla powder  
algarroba (mesquite) powder  
currants  
bee pollen  
cacao nibs (to add crunch)  
cacao nibs and mulberries both ground up is one of my favourites  
cacao powder  
ground sesame seeds  
cinnamon  
chopped ginger  
mushroom powders (eg reishi, might sound strange but it works and really adds to the chocolate flavour)

The list is endless, look at the number of different flavours of chocolate you can buy!

## Carob Sweets

75g coconut butter

4 tablespoons lucuma

4 tablespoons carob (or alternatively use 4 tablespoons of algarroba powder)

Melt the coconut butter as for chocolates recipe. Stir in the lucuma and carob and then pour into moulds. Leave in fridge for an hour or two to set. They will melt if you keep them out of the fridge for too long.

Now you've got this far, I'm sure you can start to come up with your own chocolate recipes.

You can also find more of my recipes on my blog at [www.rawrob.com](http://www.rawrob.com)

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