

Orange Hazelnut Dark Chocolate Bark

JOYOUS HEALTH

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 1/3 cup coconut oil (measured when solid but soft)
- 3/4 cup raw cacao powder
- 1/4-1/3 cup real maple syrup
- 2 tbsp freshly squeezed orange juice
- Orange zest from 1 orange or 2 clementines
- 1/2 cup chopped hazelnuts

Instructions:

1. Cover a baking sheet or dish with parchment paper.
2. Melt coconut oil in a pot on low heat. Add raw cacao powder and maple syrup, stir. Add orange juice. When fully combined, remove from heat. Be careful to not burn chocolate.
3. While doing that, roast hazelnuts, set oven to 350F. Place chopped nuts on a baking sheet. Bake for 5-10 minutes or until toasted and crunchy. Watch carefully to ensure they do not burn.
4. Pour chocolate mixture on to parchment paper. It should be liquid and very easy to spread.
5. Sprinkle with hazelnuts and orange rind.
6. Place in the freezer for a couple of hours until solid or refrigerator overnight.

Notes:

This could serve 4-6 people for dessert.