

# ***10-Minute Guilt-Free Chocolate***

*Gluten-Free, Sugar-Free, Yeast-Free*



## **INGREDIENTS:**

- ☑ 1 cup coconut oil
- ☑ 1 cup unsweetened cocoa powder
- ☑ 1 cup allulose
- ☑ 3/4 tsp. vanilla extract
- ☑ 1/4 tsp. almond extract
- ☑ 1/2 cup pecans

## **DIRECTIONS:**

1. Melt coconut oil for 30 seconds in the microwave or 1-2 minutes on the stove.
2. Add remaining ingredients.
3. Transfer the chocolate to molds.
4. Freeze for 30 minutes.
5. Enjoy! Store in the refrigerator or freezer.  
They begin to melt at room temperature.

## **TIPS & TRICKS:**

The chocolate hardens on sugar-free ice cream when used as a topping. Experiment with different molds, spices, and extracts for variety.

