

DIY Dark Chocolate with Honey and Coconut Oil - Smooth, Rich & Easy

Homemade ? Melt-In-Your-Mouth Dark Chocolate



TIME
10 min

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INGREDIENTS

- 1/2 cup coconut oil (unrefined for coconut flavor, refined for neutral taste)
- 1/2 cup unsweetened cocoa powder
- 3 tablespoons honey (or maple syrup for vegan option)
- 1/2 teaspoon vanilla extract

DIRECTIONS

- 1.** Melt the : Coconut OilIn a small saucepan over low heat, melt the coconut oil until fully liquid. Remove from heat.
- 2.** Whisk in the : CocoaStir in the cocoa powder until fully dissolved and smooth.
- 3.** Add : Honey and VanillaMix in the honey (or syrup) and vanilla extract. Whisk well to ensure everything is combined and glossy.
- 4.** Pour & : ChillPour the chocolate into silicone molds, a parchment-lined loaf pan, or even mini cupcake liners. Freeze or refrigerate for at least 30 minutes, until solid.
- 5.** Serve & : StorePop out and enjoy straight from the fridge or freezer! Store in an airtight container in the fridge.

TIPS FOR SUCCESS

Keep it Cold : Since this chocolate is coconut oil-based, it melts easily at room temp.

Sift the Cocoa : For ultra-smooth chocolate, sift your cocoa powder before mixing.

Taste & Adjust : Prefer it sweeter or darker?

Tweak the honey and cocoa ratio before pouring.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/diy-dark-chocolate-with-honey-and-coconut-oil-smooth-rich-easy/>