

## Vegan Spiced Chocolate

### Description

*This chocolate is sugar free and high in fat. You will enjoy it.*

**Prep/total time:** Ten minutes

**Servings:** 18

### Ingredients

- 1/2 cup of cocoa powder
- 1/2 teaspoon of chili powder
- 1/4 teaspoon of cinnamon
- 1/8 teaspoon of nutmeg
- 1 pinch of black pepper
- 1 pinch of fine sea salt
- ¼ cup of melted cacao butter
- 1/4 teaspoon of vanilla extract
- 25 drops of liquid stevia, or monk fruit

### Instructions

1. Mix the dry ingredients in a bowl and keep aside. Pour the cacao butter into a microwave-safe bowl and heat in a microwave on high until melted.
2. Add in the stevia and vanilla into the bowl and stir to combine. Pour the resulting mixture into the dry ingredients and stir to combine.
3. Pour into two greased loaf pan and set aside to set.