



Homemade Sugar Free Dairy Free Chocolate Chunks

Active Time: 15 minutes | Total Time: 30 minutes | Serves: 12

Nutrition Information Per Serving

70 calories, 11.67 g carbohydrate, 2 g fiber, 3.67 g NET carbs, 1.33 g protein, 6.67 g fat

Ingredients

- 2 bar(s) Endangered Species Extreme Dark Chocolate (88%) - 3 oz.
- 6 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/4 tsp(s) SweetLeaf Stevia Extract

Preparation

1. Add erythritol to Magic Bullet and pulse to a powder consistency.
2. Chop chocolate bar and add powdered erythritol.
3. Add chocolate and erythritol to a double boiler or a metal bowl over a pot of gently simmering water (don't allow the bowl to touch the water).
4. Stir gently with a rubber spatula until melted.
5. Mix in stevia and pour chocolate mixture onto a sheet pan lined with parchment paper. Transfer to freezer to set for 10 minutes.
6. Chop into chunks and store in an airtight container or zip top bag.
7. YIELD: 1 cup chocolate chunks

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