

# RAW CHOCOLATE COATED MANDARINS



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## Ingredients

3 mandarins - peeled & segmented (white pith

removed)

1/4 cup coconut oil - melted

2-3 tablespoons cacao - depending on taste

1 tablespoon maple syrup

1/4 teaspoon vanilla essence

Pinch of salt

Optional:

Crushed freeze dried strawberries

Crushed pistachios

## Recipe Directions

1. Once mandarin is segmented and all whites are removed, put mandarins in freezer, this will allow the chocolate to set quickly.
2. Stir together coconut oil, cacao, maple syrup, salt and vanilla to make chocolate.
3. Dip chilled mandarins in chocolate - if the chocolate is thin you can dip it twice once the first layer is set.
4. Before chocolate sets, crush your favourite nut or dried fruit over them for extra flavour and texture!

**Serves 6 - as snacks**

**Prep time - 15 minutes**