
Something to Crow About

Chocolate crackles



Add these bite sized, nutty chocolate crackles to your pink ribbon breakfast menu for those looking for low sugar treats.

INGREDIENTS

150g cacao butter
60g raw cacao powder
3 tablespoons brown rice syrup
2 tablespoons coconut milk
1 vanilla pod, split and seeds scraped
Pinch of salt
2 cups Something to Crow About Almond Maple Cacao Paleo Blend (or substitute a mixture of nuts and coconut chips to make up 2 cups)
12 paper cupcakes cases
Optional topping - freeze dried raspberries

METHOD

1. Grease a 12 hole muffin pan with oil (we used coconut oil) and line with paper cases.
2. Melt the cacao butter with the cacao powder in a saucepan over med-low heat stirring until smooth and creamy.
3. Stir in the remaining ingredients and combine.
4. Spoon the mixture evenly into the paper cases and place in the fridge for 30 mins.
5. Remove from fridge and scatter freeze dried raspberries over
6. Enjoy straight away or keep in an airtight container in the fridge for up to 1 week or freezer for 3 months.

Pink Ribbon Breakfast tip

Get your pink on with a pink floral arrangement, pink rosebuds and freeze dried raspberries.

For more recipe ideas from Something to Crow About go to www.crowabout.co.nz

Recipe and images by Crazy Cucumber Blog

