



Easy Homemade Dark Chocolate Squares

- 1/2 cup coconut oil
- 1/2 cup cocoa powder
- 3 tablespoons honey
- 1/2 teaspoon vanilla extract

Melt the coconut oil in a saucepan on medium-low heat. Add in the honey and stir until well blended. Next, add the cocoa powder and vanilla extract and mix together.

Pour the chocolate into a candy mold and refrigerate about an hour. Then enjoy!

Store it in the refrigerator. It melts!