

Bittersweet Chocolate Peanut Butter Sauce

Ingredients:

1/4 cup unsweetened cocoa

3 tablespoons pure maple syrup

3 tablespoons coconut milk

1 tablespoon creamy peanut butter

1/2 teaspoon bourbon vanilla extract

2 teaspoons of finely chopped/shaved organic [cocoa butter](#) (if its not finely chopped, it will not melt as smoothly)

Pinch of fine pink Himalayan salt

Optional: For a sweeter chocolate, add 2-3 teaspoons of your preferred dry sweetener. I added 1 teaspoon of coconut palm sugar

Directions:

Finely chop into shavings some cocoa butter and measure out 2 teaspoons. Set aside. In a coffee mug, combine the remaining ingredients and stir well with a fork. Place in the microwave for 30 seconds or warm slightly over a double boiler. Stir in the shaved cocoa butter with a fork. Keep stirring for a couple minutes until the cocoa butter has completely melted and blended. It should be smooth and shiny. Let it cool to room temperature or use immediately. It will thicken as it cools. Use over fruit, oatmeal, ice cream, desserts, or my Almond Chocolate Chip Mini Heart Cakes.

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