

# Homemade Vegan Flavored Strawberry Chocolates

## Ingredients

- 75g. cocoa butter (food grade!)
- 1 tbsp. powdered coconut milk
- ¼ tsp. vanilla extract
- 1 tbsp. powdered sugar
- 2 tbsp. freeze dried strawberries, powdered (you can do this by using a spice grinder, food processor, or blender to crush freeze fried strawberries into a powder)

## Steps

1. Place the cocoa butter in a microwave-safe container, and microwave for 15 seconds at a time, stirring between, until it is mostly melted. Do not melt all the way, as you risk losing the chocolates temper.
2. Sift the powdered coconut milk, powdered sugar, and powdered freeze-dried strawberries through a fine metal sieve, pushing as much of it through as possible. Add to the cocoa butter, along with the vanilla extract.
3. Use an immersion blender to combine the ingredients, blending for 5 minutes so that the chocolate doesn't separate when it hardens. Pour your mixture into silicone molds and allow to cool fully in the refrigerator. Remove from the molds and store in an air-tight container.

