

Nutty Raspberry Chocolate (THM S)

Multiple Servings

Ingredients:

- 4oz bakers chocolate
- 6 Tbsps coconut manna
- 3 Tbsps powdered THM Super Sweet (or Pyure)
- 1 tsp vanilla extract
- Dried raspberries, pulsed into granules in food processor (see notes).
- Raw pistachios, shelled and pulsed into granules in food processor
- Almond slivers

Directions:

In a double boiler, melt together bakers chocolate, coconut manna, powdered sweetener, and vanilla extract.

Line a pie pan with parchment paper (TIP: if you wet the parchment paper first it will stick to the sides of your pan).

Pour chocolate mixture into the pan. Sprinkle raspberries, pistachios, and almond slivers on top to desired look.

Allow to cool in fridge for 24 hours before cutting.

Notes:

It is very easy to dehydrate your own raspberries. Place raspberries on a parchment lined baking sheet and cook in 200F oven for 4-12 hours (depending on the humidity at the time). You want all the water to be cooked out. Allow to cool completely before placing in food processor.