



CHOCOLATE DIPPING SAUCE

Yield: 3/4 cup

Equipment

Food processor

INGREDIENTS

1/2 cup	raw chocolate powder
1/2 cup	dark agave nectar
1/2 cup	raw cashew butter
1 teaspoon	vanilla extract

Place all ingredients into a food processor outfitted with the S blade, and process into a thick but runny consistency. Chocolate Dipping Sauce will keep in the refrigerator for several days.

SERVING SUGGESTION

This is awesome as it is - just by the spoonful, but could be used as dip for fresh strawberries or other fruits, as a drizzle for a fruit salad, raw cake or fruit pie. Stir some raisins and/or nut pieces into the mixture for a little more texture.

– *Chef Sheree Clark*