

Green Silk Kimono White Cocoa



Ingredients

- One 13.5 oz can coconut cream
- 1/2 can boiling water
- 3 tablespoons (aprox) unrefined Cacao butter
- 1 tbsp coconut butter (optional, but every low carber/keto follower needs this in thier life!)
- 2 tablespoons pure maple syrup (or your favourite sweetener) - for a sugar-free version use Erythritol or Stevia
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine salt and finishing salt flakes (if you like salt with sweet)
- 1 tsp matcha
- sugar-free marshmallows

Instructions

1. Add cream, water and cacao butter to a pot over medium heat. Once it begins to boil, reduce heat to a simmer, whisk continuously for a good 3 minutes so the cocoa butter melts and it cooks down slightly. Add coconut butter, sweetener, vanilla extract, matcha and salt. Whisk for an additional 2 minutes until incorporated.
2. Taste and adjust flavor as needed, adding more maple syrup/stevia for sweetness, coconut butter for buttery finish, or cacao butter for richer chocolate flavour.
3. Whisk till frothy and serve. Top with coconut whipped cream and/or sugar-free marshmallows and matcha if desired. If you have any leftovers and store them in the fridge, it will get thick. Just rewarm and whisk it over the stove and it will be as good as new.