



HOMEMADE COCOA POPS

Ingredients

- 100g coconut oil
- 200g honey
- 100g cocoa powder
- 850g buckwheat
- 150g pack cacao nibs (you can substitute with chopped dark chocolate)

Directions

1. Heat oven to 180C/160C fan/gas 4. Line two large baking trays with baking parchment. In a large microwaveable bowl, melt the coconut oil with the honey, cocoa powder and a pinch of sea salt. Stir in the buckwheat, covering well in the chocolate mixture.
2. Spread the mixture onto the baking trays and bake for 15 mins, stirring halfway, then mix in the cacao nibs. Allow to cool before storing in a jar or airtight container. *Best eaten within 1 month.*

We want to see how your Homemade Cocoa Pops came out, send us your pictures!
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