

Dark Chocolate Oranges

INGREDIENTS:

- 2 medium-sized oranges
- 9 tbsp dark chocolate chips vegan & gluten-free
- 2 tsp coconut oil melted or solid
- 2-3 tbsp goji berries or chopped almonds
- 1 pinch pink Himalayan salt or sea salt



DIRECTIONS:

1. Wash the oranges and scrub them if necessary. Slice them 1/4-inch-thick rounds and freeze on a parchment lined cookie sheet for one hour.
2. Prepare the double boiler on medium to low heat and melt the chocolate. Once the chocolate is melted, lower heat and add the coconut oil stirring constantly.
3. Keep the heat on low while you dip each round into the chocolate making sure that both sides get covered half-way.
4. Lay orange slices on the cookie sheet with parchment paper. While the chocolate is still wet, add a sprinkle of pink salt and 3-4 Goji Berries or nuts and a pinch of sea salt.
5. Place the Cookie sheet in the freezer and let the oranges set for one hour.
6. Store in freezer in a plastic bag, or glass container till ready to serve.

Tips: If you do not have a double boiler, then use a smaller pot (or metal bowl) inside a larger pot.