

## Chocolate Bliss Bites Heavenly!

### Ingredients:

1 cup maple syrup dark  
1 cup coconut oil, melted  
1 Tbsp vanilla extract  
1 cup, water, warm  
½ cup teff flour  
½ cup sorghum flour  
½ cup tapioca starch  
½ cup raw cacao powder  
2 Tbsp. chia seeds, ground 1 Tbsp. spice blend (cardamom, allspice, ginger based on your preference)  
1 tsp. Celtic sea salt  
½ tsp. baking soda

### Add ins:

¼ cup cacao nibs  
¼ cup goji berries (chopped walnuts, hazelnuts)

### Method of preparation:

Preheat oven to 350 degrees F  
Grease an 8 x 12" or 8 x 8" baking pan (use coconut oil)  
In a bowl add all the dry ingredients and mix well with a whisk (hold back the add ins).  
In another bowl mix maple syrup, oil and vanilla extract.  
Alternately start adding the warm water and syrup mixture to dry ingredients mix vigorously while adding the wet ingredients to ensure you create a smooth thick batter mixture (you may use a stand mixer).  
Stir in goji berries and cacao nibs. Spread the mixture in the prepared baking pan  
Bake for 30 -40 min depending on the pan used (internal temperature should be 200 degree) or if you insert a toothpick should come out dry.  
Cool completely in pan before cutting in desired shapes or pieces. Cautious it is delicious!

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