

Materials List for Herbal Chocolates

For the Chocolate:

- Cacao – 8-10 ounces
- Cocoa butter – 8-10 ounces
- Sea salt – a pinch
- Honey or Maple Syrup

Resources for Herbs:

- [Flower Power](#)
- [Jean's Greens](#)
- Rose or Lavender (If you want to work with Rose, you will probably need to powder the herbs yourself which you can do in a herb grinder or coffee grinder)
- Cayenne
- Ginger
- Cinnamon
- Clove

Other Supplies:

- Silicone Chocolate molds (example: [Amazon.com: 4 Pack Flower Shape Silicone Molds](#))
- Double boiler or 2 small saucepans
- Bowl for mixing herbs and chocolate
- Measuring cups
- Wax paper
- Spoons