NYBG

Materials List for Herbal Chocolates December 13, 2023

For the Chocolate

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

Powdered Herbs

Available at: Flower Power, online at Jean's Greens: <u>Herb List from Jean's Greens Herbal Tea Works & Herbal</u> <u>Essentials (jeansgreens.com)</u>

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.

Rose or Lavender Cayenne Ginger Cinnamon Clove

Other Supplies Needed

Silicone Chocolate molds – example: <u>Amazon.com: 4 Pack Flower Shape Silicone Molds Chocolate Candy Mold,</u> <u>DanziX Silicone Mold for Wedding,Festival, Parties, DIY Enthusiasts-15 Cavity : Home & Kitchen</u> Double boiler or 2 small saucepans Bowl for mixing herbs and chocolate Measuring cups Wax paper Spoons