



Chocolate Magic Shell

A delicious topping to frozen desserts. Try with our Mango and Banana Sorbet, or Banana Ice Cream.

U.S.

1/4 cup

1/4 cup

1 Tbsp

Cocoa Powder

Coconut Oil

Maple Syrup

Metric

20g

60mL

15mL

Preparation:

1. Gather all ingredients and equipment.
2. Put the coconut oil in a heat resistant bowl. Microwave until the oil completely melts and is hot to the touch, about 1 minute. Remove from microwave, and quickly move on to step 3.
3. Add the cocoa powder to the oil, mixing quickly until it is a smooth, consistent mixture.
4. Add the maple syrup to the mixture. Mix completely and then pour directly over your cold dessert.

Nutrition Facts

10 Servings

Serving size 1/2 Tablespoon

Amount per serving

Calories 60

Total Fat	6 g
Saturated Fat	4.5 g
Trans Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrate	3 g
Dietary Fiber	1 g
Total Sugars	1 g
Includes 1g Added Sugars	
Protein	0 g
Vitamin D	0 %
Calcium	0 %
Iron	2 %
Potassium	37 mg
Phosphorus	15 mg
