

Chocolate Magic Shell



This recipe allows you to make your own crisp chocolate coating for all your favorite frozen treats!

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| YIELD 16 SERVINGS | PREP TIME 5 MIN | TOTAL TIME 10 MIN |
|------------------------------------|----------------------------------|------------------------------------|

INGREDIENTS

| | |
|--------|--------------|
| ½ cup | Coconut Oil |
| ½ cup | Cocoa Powder |
| 2 Tbsp | Maple Syrup |

CHEF'S NOTES

Make this fun treat from scratch to keep the ingredients simple and control the added sugar. This version isn't super sweet which makes it the perfect balance for all your sweet treats.

Serving ideas include:

- Topping for banana ice cream or mango sorbet
- Coating for frozen strawberries
- Dip for frozen banana pops, rolled in chopped peanuts

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Put the coconut oil in a heat resistant bowl. Microwave until the oil completely melts and it is hot to the touch, about 1 minute.
3. Remove from the microwave and immediately add the cocoa powder to the oil, mixing quickly until it is a smooth, consistent mixture.
4. Add the maple syrup to the mixture and mix completely. Store in sealed jars in the refrigerator.
5. To serve: reheat the magic shell until warm and then pour directly over your cold dessert or dip cold items into the mixture. It will solidify into a thin, layer of chocolate coating.

Nutrition Facts

16 servings per container

Serving Size 1 Tbsp (11 g)

Amount per serving

Calories 70

% Daily Value *

Total Fat 7g 9%

Saturated Fat 6g 29%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 0%

Dietary Fiber less than 1g 4%

Total Sugars 2g

Includes 0g Added Sugars 0%

Protein less than 1g 0%

Vitamin D 0mcg 0%

Calcium 4mg 0%

Iron 0.38mg 2%

Potassium 41mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

