



Spicy Chocolate Hearts

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This is a fun and easy gift to make for your favorite love, anytime of the year. The recipe introduces the palate to different spices infused into quality melting chocolate to satisfy a variety of tastes.

Check out my YouTube Video of the recipe at <https://youtu.be/vbhNr65Cyi4>.

Read the recipe twice before starting. Estimated active time: 10 minutes

Ingredients:

- Ghirardelli™ Dark Chocolate flavored melting wafers - 10 ounce bag
- Dried and ground spices of your choice: mint leaves, cinnamon, garam marsala, red pepper (*see note*), cardamom, allspice, or ginger.

NOTE: Keep in mind, a pinch of red pepper goes a long way.

Supplies: Prior to using, ensure all supplies and food preparation areas are clean.

Microwave oven or double boiler.	metal or wooden spoon	rubber scraping spatula
microwavable glass bowl	off-set icing knife or other straight edged utensil	wax paper
silicone candy mold(s) choice of shape		



This recipe uses a 1000 watt microwave for melting. If using a double boiler, follow manufacturer's directions for melting chocolate.

Instructions:

1. Wash hands for 20 seconds using soap and water.
2. Gather all ingredients and supplies.
3. Use 1.5 teaspoons of finely ground single herb or spice or 1.5 teaspoons of finely ground combined herbs/spices per 10 ounces of melting chocolate.
4. Measure the chosen herbs/spices into a small container, as pictured.



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5. Pour the 10 ounces of chocolate disks into the glass bowl and microwave for about 1 minute.
NOTE: Chocolate overcooks easily in the microwave. All microwaves cook differently. A 1000 watt unit was used for this recipe.
6. Stir, stir, and stir until the chocolate melts completely. Stirring transfers heat without overcooking the chocolate. If stirring does not melt the chocolate completely, remove spoon from bowl and microwave the bowl of chocolate for an additional 15 seconds. Repeat stirring.
7. Stir in the portioned spices until well blended.
8. Immediately, pour melted spiced chocolate into the silicone molds.
9. Scrape the top of the mold to flatten the chocolate, using an off-set icing knife or other flat edge utensil.
10. Place molded chocolates into the refrigerator to cool until hardened, about 20 minutes.
11. Remove mold of hardened chocolates from refrigerator.
12. Invert mold to softly release hardened candy.
13. Store hardened candy in a cool dry place covered with waxed paper or in a candy tin or dish.

OPTIONS FOR EXTRA MELTED CHOCOLATE

Ingredients: Pretzels or oven roasted corn or rice cereal like Corn Chex™ or Rice Chex™ or Crispix™.

Additional Supplies: Baking tray

Instructions:

Pour extra melted chocolate over pretzels or cereal like Corn Chex™/Rice Chex™/Crispix™

- Spread pretzels or cereal on wax paper lined baking tray.
- Evenly and slowly drizzle melted chocolate over pretzels or cereal.
- Allow time to harden the uncovered chocolate coated pretzels and cereal, at room temperature.

AND/OR

Pour extra melted chocolate directly on waxed paper lined baking tray.

- Allow the melted chocolate to flow into bite sized disks about 1 inch in diameter.
- Allow disks to cool in refrigerator until hardened.

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