

# Chocolate Gelatin with Mixed Nuts

Great Lakes Gelatin is what I use in this recipe. It is easy to make but you do need to be patient with melting everything in your saucepan.

Great recipe for a snack, dessert or for when you need a dessert at a party or social event.



## Recipe serves

4

Ingredient	Amount
Full-fat Coconut Milk	2 cup
Water	2 cup
Organic Cocoa Powder	1/4 cup
Pink Sea Salt	1/2 tsp
Great Lakes Gelatin	4 tbsp
Chopped Mixed Nuts	3-4 tbsp

## Instructions

1. Mix gelatin, coconut milk and water in a sauce pan over medium heat.
2. Stir for about 5 minutes and slowly stir in cocoa powder.
3. Pour into shallow glass containers.
4. Move to refrigerator to chill for at least one hour.
5. Top with chopped mixed nuts.



TheWholesomeBeet.com