

## Roxana's Chocolate Lasagna

2 cups of Raw Extra Virgin Coconut Oil  
½ cup of Raw Cacao powder ½ cup of  
Raw Agave Nectar 1 cup of Raw  
Almonds, chopped 1 jar of Raw Coconut  
Spread 1 jar of Raw Chocolate Syrup

**First Layer:** Take coconut oil stir in Raw Cacao Powder then Raw Agave Nectar till smooth. Take chopped Almonds and blend it to a smooth batter and spread unto glass pan. 9 X 9 Glass Pan works great! Set inside refrigerator for 30 minutes. This will harden this layer and set it really good for the next layer.

**Second Layer:** Take softened coconut spread and put layer on top of the last layer of Chocolate Batter. Set inside Refrigerator for 15 minutes.

**Third Layer:** Take our raw Chocolate Syrup and layer the top of the coconut spread with the Chocolate Syrup. Place back into refrigerator for another 15 minutes. When ready you have a beautiful layered chocolate lasagna.

This is a creamy, delicious dessert or snack.

If you choose to, you can take some Mint leaves or White Edible flowers and top it off with them both.