



HOT COCOA COLLAGEN CHOCOLATES

Collagen-Rich / Keto-Friendly / Low-Carb

Recipe by Curtis (@ketoxjunkie)
and featured on MariGoldFoods.com

INGREDIENTS:

- 4 oz (approx) Your Favorite Low Carb (Sugar-free) Dark Chocolate
- 1 scoop MariGold Hot Cocoa Collagen
- 1-2 tsp (approx) of coconut oil

DIRECTIONS:

1. Melt the dark chocolate in a microwave-safe bowl in 30-second increments, stirring between each, until smooth.
2. Stir in the hot cocoa collagen powder until fully combined.
3. Add coconut oil and mix until smooth.
4. Pour the melted chocolate into silicone molds.
5. Refrigerate until the chocolates are hardened.



TIP: For a festive touch, use Christmas-themed silicone molds.

Featuring MariGold
Hot Cocoa
Collagen Peptides Powder
(MariGoldFoods.com)

