

Printing Instructions:

1. Insert cardstock in your printer
2. Select the last two pages of this PDF and Print double sided
3. Cut on the dotted lines using scissors or a cutting board
4. Make sure to cut excess white areas around the boarder of each card

ESSENTIAL RECIPE

dōTERRA Lavender Chocolate Disks

Servings: **10-12** Prep Time: **5 Minutes** Cook Time: **5 Minutes** Difficulty: **Easy**

Ingredients:

- 2/3 cup bittersweet chocolate
- 1 teaspoon vanilla bean paste
- 1 drop Lavender oil

Instructions:

- Place parchment paper on a baking sheet.
- Melt chocolate in the microwave, stirring every 30 seconds.
- Once melted, stir in vanilla and Lavender oil.
- Use a large spoon to dollop rounds onto parchment paper.
- Hint: Leave room for mixture to expand.
- Hit baking sheet on the counter, to flatten into disks.
- Garnish with walnuts, pistachios, honey, edible lavender, and edible rose petals, or as desired, and let rest to set

Note: Try different oils to find your favorite flavor.

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