



Christmas

CACAO RECIPES

@lovecosmicmuma





Raw Spiced Cacao Christmas Truffles

Ingredients:

- 1/3 cup raw Cosmic Mumā cacao butter
- 1/2 cup cold-pressed coconut oil
- 1/4 cup maple syrup (or agave/coconut nectar)
- 1 cup + 2 Tbsp raw Cosmic Mumā cacao powder
- 1 tsp vanilla extract (or 1/2 tsp vanilla bean powder)
- Pinch sea salt
- 1/4 cup filtered water

Truffle Fillings

- 2 Tbsp dried apple (diced)
- 2 Tbsp dried currants
- 15 Brazil nuts, roughly chopped
- Zest of 1 orange
- Zest of 1/2 lemon
- 2 pinches ground clove
- 1/4 tsp all spice
- 1/2 tsp ground cinnamon

Directions:

- Melt Cosmic Mumā cacao butter and coconut oil using a warm-water bath.
- Mix in maple syrup, Cosmic Mumā cacao powder, salt, and vanilla.
- Blend in water until smooth.
- Combine with the filling ingredients.
- Chill mixture for 30 minutes.
- Roll mixture into balls.
- Freeze the balls for 5 minutes.
- Dip balls in melted chocolate.
- Dust with extra Cosmic Mumā cacao powder (use 1/4 cup for rolling).



CEREMONIAL CACAO HOT DRINK

Ingredients:

- 50 g grated ceremonial Cosmic Mumā cacao
- 1½ cups milk (or milk alternative)
- 1Tbsp maple syrup or honey
- Zest of 1 orange
- Small pinch of salt
- 1 tsp corn-starch (thickener)
- 2 caps Cointreau (optional)

Directions:

- Grate the ceremonial Cosmic Mumā cacao.
- Melt Cosmic Mumā cacao in milk with maple syrup (or honey) and orange zest.
- Mix corn-starch with a small amount of the hot Cosmic Mumā cacao mixture.
- Stir the corn-starch mixture back into the rest of the Cosmic Mumā cacao to thicken.
- Add a pinch of salt and Cointreau if desired.
- Serve hot.

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Deluxe Chocolate Cake

Ingredients:

Chocolate Cake:

- 160 g milk
- $\frac{3}{4}$ tsp cream of tartar (or $\frac{1}{2}$ Tbsp lemon juice/vinegar)
- 80 g oil
- 2 small eggs
- 1 tsp vanilla extract
- 180 g plain flour
- 70 g cocoa powder
- 290 g caster sugar
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- 100 g hot water

Ganache Coating:

- 150 ml fresh cream
- 300 g finely chopped chocolate

Decoration:

- 1 large packet Maltesers
- Icing sugar, for dusting

Instructions:

- Preheat oven to 180 °C and butter and flour a 20 cm round cake tin.
- Mix milk with cream of tartar (or lemon juice/vinegar) and set aside 5 min.
- Combine oil, eggs, and vanilla in a bowl.
- Sift flour, cocoa, sugar, baking soda, and baking powder.
- Add milk mixture to wet ingredients, fold into dry mix, and gradually add hot water to make a smooth batter.
- Pour into tin and bake 45–60 min until a skewer comes out clean. Cool 15 min in tin, then fully on a wire rack. Wrap overnight for best results.
- Heat cream to boiling, pour over chocolate, stir until melted, let cool slightly, and beat until slightly thickened.
- Trim crumbs from edges, coat sides with ganache, spread ganache on top, decorate with Maltesers, and dust with icing sugar.





Vegan Chocolate Banana Smoothie

Ingredients:

- 2 ripe bananas
- 1 cup unsweetened almond (or plant) milk
- 2Tbsp Cosmic Mumā cacao powder
- 1Tbsp almond butter
- 1Tbsp chia seeds
- 1tsp vanilla extract
- 1-2 dates (optional)
- Ice cubes (optional)

Instructions

- Blend all ingredients until smooth. Serve immediately



Homemade Cacao-Bark Gift Treat



Ingredients:

- ½ cup coconut oil
- ⅓ cup raw Cosmic Mumā cacao powder
- ¼ cup pure maple syrup
- Pinch sea salt
- 2Tbsp coconut flakes
- 2Tbsp pumpkin seeds
- 2Tbsp cranberries

Steps:

1. Melt coconut oil over low heat.
2. Mix in Cosmic Mumā cacao powder, maple syrup, and salt.
3. Pour mixture into a lined tin.
4. Sprinkle with desired toppings.
5. Refrigerate for 20–30 minutes to set.
6. Break into bark pieces.





Vegan Peppermint Patties



Ingredients

Peppermint Filling

- 3 cups powdered sugar
- ¼ cup vegan butter
- ¼ cup agave syrup (use light-coloured agave to keep the filling white)
- 1 teaspoon peppermint extract

Cacao Chocolate Coating

- ½ cup Cosmic Mumā cacao powder
- ½ cup coconut oil (melted)
- ¼ cup maple syrup or agave

Instructions

- Mix powdered sugar, vegan butter, agave, and peppermint extract until it forms a dough.
- Form into small patties and place on a lined tray.
- Chill for 15 minutes.
- Make chocolate: Whisk melted coconut oil, Cosmic Mumā cacao powder, and maple/agave until smooth.
- Coat each frozen patty in the Cosmic Mumā cacao chocolate and place back on the tray.
- Freeze again for about 10 minutes until firm.



Lemon, Thyme & Cacao Shortbread

Ingredients

- 1½ cups flour
- ½ cup butter
- ½ cup sugar
- 1 tbsp Cosmic Mumā cacao nibs
- Zest of 1 lemon
- 1 tsp fresh thyme leaves
- Pinch of salt

Method

- Cream butter + sugar
- Add flour, lemon zest, thyme, Cosmic Mumā cacao nibs
- Shape, chill, slice
- Bake at 160°C for 12–15 minutes



Spiced Christmas Cacao Punch (Non-Alcoholic)

Ingredients:

- 1 litre apple juice
- 2 tbsp Cosmic Mumā cacao powder
- 1 cinnamon stick
- 2 star anise
- 4 slices orange
- 1 tbsp honey
- Optional: soda water top-up

Ingredients:

- Heat apple juice gently with spices and Cosmic Mumā cacao.
- Remove from heat and add honey.
- Chill
- Add orange slices + soda before serving.



Coconut, Mint & Cacao Cooler

Perfect for hot beach days



Ingredients:

- 2 cups coconut water
- 1 tbsp Cosmic Mumā cacao powder
- 6 mint leaves
- 1 tbsp lime juice
- 1 tbsp honey
- Ice

Method

- Blend all ingredients until smooth.
- Serve over crushed ice.





Cacao, Kūmara & Macadamia Salad

Ingredients

- 2 orange kūmara, roasted and cubed
- 1 tbsp Cosmic Mumā cacao nibs
- ¼ cup macadamias, toasted
- Handful baby spinach
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp Cosmic Mumā cacao powder
- 1 tsp manuka honey
- Pinch of salt

Directions

- Whisk the dressing (oil, balsamic, Cosmic Mumā cacao, honey, salt)
- Toss kūmara, spinach, nuts, and nibs with dressing
- Serve warm or cold

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