

TRENDING VEG

VIVA VEGAN CHOCOLATE!

The VT staff indulged their sweet tooth by tasting five fantastic vegan chocolates. Some were made with equipment that also processes milk—so check the label to make sure it's the right bar for you!

By Kristen Kuchar



70%
dark
chocolate

Theo Salted Almond

Not for the faint of heart, this super-intense chocolate had a strong salt taste that paired nicely with the almonds. **\$4/3 oz.;** theochocolate.com



60%
cocoa

Alter Eco Dark Quinoa Organic Chocolate

The nutty, toasted, puffed royal pearl quinoa added a fun, light, crispy crunch to this Ecuadorian dark chocolate, with raw cane sugar, and Madagascar bourbon vanilla bean. **\$3.99/2.82 oz.;** alterecofoods.com



72%
cocoa

Endangered Species Natural Dark Chocolate with Blueberries

We enjoyed the subtle blueberry taste, but we love even more that 10 percent of the net profits are donated to nonprofit partners that protect and preserve wildlife. **\$5.99/3 oz.;** chocolate.com



57%
cocoa

Salazon Chocolate Co. Organic Dark Chocolate with Sea Salt & Turbinado Sugar

Granules of both sugar and sea salt balanced each other out, offering a delightful taste and consistency. At least 1 percent of gross proceeds support the Pacific Crest Trail Association and its mission to preserve the legendary Pacific Crest National Scenic Trail. **\$4/2.75 oz.;** salazonchoc.com



60%
cocoa

Alter Eco Dark Quinoa Organic Chocolate

Crunchy smothered chocolate in this snuggled in [lakechar](http://lakechar.com)



60%
cocoa

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CAN'T GET ENOUGH CHOCOLATE?

Check out our online Vegan Baking course to learn how to choose the right ingredients to replace dairy, as well as other professional vegan-baking techniques.

vegetariantimes.com/veganbaking