



Dark Chocolate Almond Butter Cups

Yield: 18 pieces

Ingredients

- ❖ 1 cup almond butter (“Woodstock”)
- ❖ ½ cup shredded coconut
- ❖ 1 tablespoon coconut nectar (“Coconut Secret”)
- ❖ 1 cup chocolate chips (“Lily’s”), melted

Procedure:

1. In a food processor, blend the almond butter, coconut and coconut nectar until well combined.
2. Using a teaspoon, spoon the almond butter mixture into a mini muffin pan.
3. Spoon a layer of chocolate on each almond butter cup.
4. Freeze for 30 minutes.