

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Chocolate Almond Butter Cups

From www.paleomg.com

1 cup smooth almond butter
½ cup unsweetened shredded coconut
1 tablespoon coconut oil, plus more for oiling the pan
1 tablespoon honey
pinch of salt
1 cup Enjoy Life Chocolate Chips, melted

1. Place almond butter, coconut, coconut oil, honey and salt in a food processor and puree until smooth and well combined.
2. Rub a tiny amount of coconut oil in each cup of a mini muffin tin. Add a spoonful of the mixture into 10-12 of the cups, and then pour melted chocolate on top of each spoonful.
3. Place in freezer for 30+ minutes until set.
4. Use a sharp knife to pop out each almond butter cup. Store in freezer and remove 5 minutes before eating to help soften the chocolate.