

# INGREDIENTS

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3/4 cup Chocolate Almond Butter  
2 Tbsp Honey  
1 Tbsp Coconut Oil (melted)  
1.5 Cups Almond Meal  
1/4 cup Desiccated Coconut  
1 cup of good quality Chocolate  
Sea Salt  
Roasted Almonds

# INSTRUCTIONS

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- Line a cupcake tray of your choosing with patty pans (mini or standard) or use a silicon cupcake tray for easy popping out!
- Combine the chocolate almond butter, honey, coconut oil, almond meal and coconut in a bowl. Use your hands to mix faster.
- Melt the chocolate in the microwave for 20 secs at a time, stirring in between.
- Pour a little chocolate in the bottom of each cupcake and then add the mixture.
- Level with a spoon and then pour the remaining chocolate over the top.
- Place a roasted almond on top and sprinkle with sea salt.
- Place in the fridge or freezer until set.



## Chocolate Almond Butter Cups



12 Large Cups



10 minutes + chilling

These homemade Chocolate Almond Butter Cups are great for any time you need a treat. Make with dark chocolate for a richer and healthier option.

Tip: If you don't have chocolate almond butter substitute for pure almond butter

