

Chocolate Nut Butter Cups



Prepare 9 muffin liners in pan OR 8-inch square pan lined with parchment paper.

Chocolate Layers

- 1/2 cup coconut oil*
- 1 cup raw cacao powder* or cocoa powder*
- 2 teaspoons vanilla extract*
- 1/4 cup raw honey*

Nut Butter Layer

- 3/4 cup nut butter* of choice
- 2 tablespoons raw honey*
- 1 teaspoon vanilla extract*
- 1/4 cup coconut oil*

Make the chocolate layer. Melt coconut oil over low heat until just barely melted & remove pan from stove. Add other ingredients & mix until smooth. Spoon half of this into 9 muffin liners or the bottom of an 8-inch square pan. Cover the remaining to keep warm while you make the nut butter layer.

Make the nut butter layer. Melt coconut oil over low heat until just barely melted & remove pan from stove. Add the other ingredients. Stir until smooth. Spoon into the muffin liners on top of the chocolate layer.

Add another chocolate layer. Spoon remaining chocolate sauce over nut butter layer. Refrigerate 30-45 minutes to harden, then serve. Keep refrigerated.

***SOLD AT A Healthy Horizon**