

# 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**