



*cara price*

## CHOCOLATE COVERED STRAWBERRY CUPCAKES

### INGREDIENTS

#### icing:

- 3/4 cup organic palm oil shortening
- 3/4 cup honey
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 tablespoons coconut flour
- 3/4 cup mini chocolate chips
- 1/4 cup full fat coconut milk

#### cupcake:

- 4 eggs
- 1/2 cup maple syrup
- 1/4 cup walnut oil
- 1/2 cup coconut flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup freeze dried strawberries, coarsely chopped

### DIRECTIONS

preheat the oven to 350° and line a muffin pan with 10 parchment muffin cup liners.

for the icing: in the bowl of a stand mixer, cream together palm oil shortening & honey. add in vanilla, salt & coconut flour & mix well, scraping sides of bowl as necessary.

in a double boiler, melt chocolate chips & coconut milk, then pour melted chocolate into the mixture with the shortening. mix well, scraping sides until chocolate is thoroughly blended.

place icing in a jar in the refrigerator for at least one hour. {this icing can be made a couple of days in advance so if it gets too firm in the fridge to spread, just set it out on the counter for a little while until it softens}

for the cupcake: place wet ingredients in a blender & pulse 3-5 times until combined, then add in flour, baking soda, baking powder & salt. blend for about 30 seconds on low, ensuring that flour is completely mixed in. stir in freeze dried strawberries with a spoon.

pour cupcake batter into parchment cups & bake 15-17 minutes, testing the middle of cupcakes with a toothpick to make sure they are done.

allow to cool 20 minutes before icing. store in the fridge for up to 4 days.