



*cara price*

## CRUNCHY DARK CHOCOLATE CASHEW CUPS

### INGREDIENTS

- 1 - 8.8 ounce bag of 100% pure dark chocolate chips
- 3 tablespoons granulated coconut sugar
- 5 tablespoons coconut nectar, divided
- 1/2 cup salted cashews, coarsely chopped
- 1/3 cup organic cashew butter, room temperature or even slightly warm
- 18-21 mini muffin cups

### DIRECTIONS

place dark chocolate chips, coconut sugar & 3 tablespoons of the coconut nectar in the bowl of a double boiler. over medium heat, allow chocolate to melt completely, using a whisk to occasionally stir so that the coconut sugar is dissolved completely.

while the chocolate is melting, place the cashew butter, chopped cashews {measure these after you chop them} & the remaining 2 tablespoons of coconut nectar in a glass bowl & stir well to completely combine. this mixture will be thick but use your muscles & stir it completely :)

### DIRECTIONS - CONTINUED

line mini muffin pans with paper liners. using a tea-spoon {the kind you stir tea with}, divide a small amount of chocolate into each liner. use just enough to cover the bottom of the paper liner.

then using a teaspoon {the kind you measure with} gently drop cashew butter mixture onto the top of the chocolate in the liner. wet your fingers slightly & gently press & spread the cashew butter into the cup. this doesn't have to be a totally smooth, spread out layer.

once you have divided the cashew butter, put another layer of chocolate into the liners, covering the cashew butter filling & spreading the chocolate to the edges of the liner.

place mini muffin pans in the freezer for 30 minutes.

these are best served close to room temperature but keep leftovers in the fridge for storage. you can just let them sit out for a few minutes before eating.