

# Almond Butter Cups

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## Ingredients:

1 cup 72% (or greater) dark chocolate  
1/2 cup almond butter

## Preparation:

Line one muffin tin (12) with paper liners or silicone muffin molds.  
Over very low heat, melt chocolate in a sauce pan or double boiler.  
Pour half the chocolate mixture into the bottom of the cups.  
Place in freezer for 10 minutes.  
Fill hardened molds with almond butter and place back in the freezer until hardened.  
Pour remaining chocolate over the top to cover almond butter.  
Place in freezer for an additional 10 minutes.  
Pop cups out of their molds before serving.

**Makes:** one dozen.

Note: These taste great topped with whipped cream and fruit!