

HOMEMADE ALMOND BUTTER CUPS Better Than Reese's!



SERVINGS: 18



DIFFICULTY EASY



TIME: 20 MIN

These Copycat Reese's Peanut Butter Cups are so easy to make. They are a delicious Gluten and Dairy Free treat!

Ingredients

- 1 C Coconut Sugar
- 3/4 Cup Almond Butter or your favorite nut butter
- 1/2 Cup Coconut Oil Melted
- 2 Cups of Gluten Free Oat Flour or make your own here
- 1 2/3 Cups Enjoy Life Semi Sweet Chocolate Chips

Directions

1. In a food processor add coconut sugar, coconut oil, oat flour and almond butter. Pulse 5 times until well combined.
2. Scoop mixture into silicone baking cups or paper lined baking cups.
3. Push down mixture firmly in cups with the back of a spoon.
4. Melt the chocolate chips in a double boiler or the microwave. In microwave heat 1 minute on high and stir. Then every 30 seconds heat and stir until the chocolate chips are completely melted. You don't want to over heat the chocolate.
5. Put a 1/2 tbs of melted chocolate over each cup.
6. Place in refrigerator or freezer to set chocolate.
7. Pop them out of the silicone cups.
8. Store in an airtight container in the the refrigerator or freezer

Notes

- Cashew, peanut butter, or sunflower butter can be used to substitute almond butter.
- White sugar can be substituted for the coconut sugar.
- Regular oats can be used in place of gluten free if you like.

