

Homemade Almond Butter Eggs: A Healthier Twist on a Classic Treat

Ingredients:

- 3/4 cup almond butter (make sure it's just almonds and maybe a pinch of salt!)
- 2 tablespoons coconut flour (helps with texture and allows you to shape the eggs)
- 3 tablespoons maple syrup
- A pinch of sea salt
- 1 cup Enjoy Life chocolate chips
- 3/4 teaspoon coconut oil
- optional Maldon Salt to finish chocolate eggs
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Instructions:

1. **Make the Filling:** In a bowl, mix the almond butter, coconut flour, maple syrup, and sea salt until a thick dough forms.
2. **Shape the Eggs:** Scoop the mixture and shape with your hands into egg shapes. I like to use two scoops for jumbo eggs and one cookie scoop for smaller eggs. Place them on a parchment-lined tray. Freeze for about 20-30 minutes to firm up.
3. **Melt the Chocolate:** In a heatproof bowl, melt the chocolate chips with the coconut oil over a double boiler or in the microwave in 30-second intervals. Stir often until melted.
4. **Coat the Eggs:** Spread some chocolate on the backside. It will set quickly. Once set flip over and spread chocolate over the top and let it drizzle down the sides to coat completely. Place on the parchment paper with the backside down and drizzle additional chocolate and sprinkle with flake salt to finish of the eggs.
5. **Set and Enjoy:** Freeze or refrigerate until the chocolate hardens. Store in an airtight container in the fridge.

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