**Nut Butter Cups**

**12 (pieces) servings
30-45 minute prep time**

 • ½ cup coconut oil

 • 3/4 cup cacao powder

 • 3 tbsp cacao butter or coconut mana

 • 1 tbsp maca

 • ¼ tsp cinnamon

 • ¼ tsp himalayan pink salt

 • ¼ tsp vanilla bean or vanilla extract

**Nut Butter Filling:**

 • ½ cup nut butter

**optional additions:**

 • ⅓ cup local honey, stevia, maple syrup or medjool dates

 • ¼ tsp cardamom

 • ¼ tsp nutmeg

 • Fill a medium pot or Pyrex contain with water (doesn’t need to be filtered). Bring to a boil and reduce heat to a simmer.

 • In smaller Pyrex container add in cacao butter, mana or oil and allow to “double boil” until liquid. Add any optional sweeteners here.

 • Remove from heat and add in cacao powder, maca, cinnamon, salt and vanilla bean or extract.

 • Pour ½ inch of mixture evenly into chocolate 12 silicone muffin cups.

 • Place in the freezer for 10-15 minutes.

 • Remove from freezer and add in roughly ½ tbsp raw nut butter in each cup. Use a spoon to gently flatten nut butter over the cacao base.

 • Drizzle remaining ½ inch of cacao mixture over nut butter.

 • Place back in freezer for 10-15 minutes. Remove double checking they solidified fully and enjoy!

*Tips:*

 • We enjoy our chocolate on the raw, bitter side. If you would like it sweeter taste adjust to your liking.

 • Substitute vanilla extract for peppermint, lavender, orange or coffee. Get creative!

 • If you have trouble on step 6, simply roll the nut butter into a ball and flatten it prior to adding over frozen cacao mixture.

 • If you like your cups thicker add more mixture at step 4. If you would like your cup thinner reduce the amount here as well.

 • Add a raisin, goji berry, sprouted nut or cacao nibs on step 7 for additional garnish creativity. You can also sprinkle salt here too.