



Chocolate Energy Bites with Almond Butter

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine L'Angélique

YIELD: 15 PIECES

PREPARATION: 20 MINUTES

FREEZING: 1 HR

INGREDIENTS

Recipes that include cocoa butter require precision. Measure carefully.

- 80 g (1/3 cup) almond butter* (smooth or crunchy)
- 45 g cocoa butter
- 40 g 90% dark chocolate
- 30 ml (2 tbsp) honey
- 15 ml (1 tbsp) coconut oil
- 5 ml (1 tsp) vanilla extract
- 1 ml (1/4 tsp) almond extract
- Sliced almonds, for garnish

PREPARATION

1. In a small saucepan, combine almond butter, cocoa butter, chocolate, honey and coconut oil.
2. Melt over low heat, stirring frequently (do not boil).
3. Remove from heat and add vanilla and almond extracts. Mix well.
4. Line a 15 mini-muffin baking tray with paper liners. Place 2.5 ml (1/2 tsp) of slivered almonds on the bottom and divide the melted chocolate mixture evenly into each. If desired, decorate the top with a few slivered almonds.
5. Freeze.
6. Once frozen, store them in an airtight container in the freezer.



As a snack or as a healthy dessert, these protein energy bites literally melt in the mouth! Their festive look also makes them a tasteful choice for your receptions.

TIP

* If you are following the hypotoxic diet, it is important to use raw almond butter to be in accordance with the diet.