




Mini Chocolates

#dessert

 8 ingredients  10 minutes  10 servings

Directions

1. In a high speed blender, add oil, cacao powder, almond butter, maple syrup, salt, and spirulina, and cayenne if desired. Blend well for 15-20 seconds. Pour chocolate mixture into a medium bowl and add chopped walnuts. Stir to combine. Pour mixture into mini muffin liners, or silicone molds, and transfer to the freezer on a tray. Let chill until solid, 20-30 minutes. Store chilled to avoid melting.

Ingredients

- **1/2 cup** Coconut Oil (melted)
- **1/4 cup** Cacao Powder
- **1/4 cup** Almond Butter
- **2 tbsps** Maple Syrup
- **1/4 tsp** Sea Salt
- **1/2 tsp** spirulina ((or E3Live Blue Majik))
- **1/8 tsp** Cayenne Pepper ((optional))
- **1/4 cup** Walnuts (finely chopped)