Strawberry Almond Butter Chocolate Cups

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 2/3 cup raw cacao powder
- 1/2 cup coconut oil
- 1/4 cup maple syrup (give it a taste test and add more depending on how sweet you like it)
- 1/3 cup almond butter
- 1/4 cup crushed or smashed strawberries

Instructions:

1. In a small pot on very low heat, combine raw cacao, coconut oil and maple syrup and melt. Stirring constantly to ensure the chocolate doesn't burn.
2. Pour half of the mixture in 8 small cups divided. Place in freezer for 25-30 minutes until near frozen. You need to save the other half of the chocolate mixture for the very last layer.
3. Then, warm almond butter on stove top on low heat so it's easy to pour on top of the chocolate
4. Place the cups back in the freezer for another 20 minutes or so to allow the almond butter to solidify.
5. Using a potato masher or fork or if you are fancy, a food processor and smash the strawberries so they are like jam or jam-like. Basically you want them to form a layer on top of the chocolate and almond butter. Now that you have your smashed strawberries, place a layer on top of the almond butter. Freeze again.
6. With the remaining chocolate mixture which you may need to warm again, pour on top of all 3 layers. Place in the freezer until totally frozen, a couple of hours.
7. Just before serving, slice up a few strawberries to garnish and sprinkle with some coconut flakes because it makes them look extra pretty!