

Dark Chocolate Matcha Cups

Ingredients:

- 1 12 ounce bag organic dark chocolate chips
- 1 12 ounce bag semi sweet chocolate chips
- 2 teaspoons coconut oil
- 1 tablespoon matcha powder
- 2/3 cup creamy nut butter (almond or cashew or peanut)
- 2 tablespoon dark maple syrup (or honey)

Directions:

1. Line mini muffin pan with liners.
2. Combine both types of chocolate chips in bowl and add 1 tsp coconut oil. Melt half of the chips in microwave or over stove using double broiler. Stir well. Don't over cook.
3. Fill each liner about 1/3 way with chocolate and place in freezer.
4. Blend together in blender the matcha, nut butter and maple syrup.
5. Roll mixture into small flat balls and top the dark chocolate in each muffin tin.
6. Melt the remaining half of the chocolate chips with 1 tsp. of coconut oil the same as before and top off each cup.
7. Place in freezer for 30 minutes and then sprinkle with matcha and enjoy. You can store in airtight container in freezer for 2 months.