



Granola & Dark Chocolate Nut Butter Bites

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From Ann Hickey, these little gems are insanely delicious, but what is even better is they are a not-to-sweet indulgent dessert option.

Granola & Dark Chocolate Nut Butter Bites

Ingredients

$\frac{3}{4}$ Cup Organic Granola (plain, no flavors – Trader Joe’s Ancient Grains is a good option)

$\frac{1}{2}$ Cup Plain Unsalted Peanuts

2 Ts Almond Butter

1T Honey

$\frac{1}{4}$ Cup Organic Creamy Peanut Butter

$\frac{1}{4}$ Cup Organic Creamy Almond Butter

$\frac{1}{2}$ Cup Dark Chocolate Chips (70%)

2 Tsps. Coconut Oil

Sea Salt

Directions

Using a food processor, combine the first four ingredients and pulse until mixture clumps together.

Without a processor – finely chop the granola and peanuts and using gloved hands mix in the honey and almond butter until it clumps together.

In a twelve serving mini muffin pan, place approx. 1 T of granola mixture in each indent – using a small dowel or your fingers, mold into a tart crust like structure. Don't worry if they are not perfect, in fact the less perfect the better!

Place mini muffin tray in freezer to set up.

Combine creamy peanut butter and almond butter in a microwave safe glass measuring cup.

Cook for 30 – 45 seconds until warm and pourable.

Mix well and remove mini muffin tray from freezer.

Pour nut cream mixture into each cup until approx. $\frac{3}{4}$ " full.

Place tray back in freezer to set.

Combine dark chocolate chips and coconut oil in a microwave safe glass measuring cup.

Cook for 30-40 seconds and mix in one direction until glossy and pourable.

Remove tray from freezer and top each cup with a layer of the dark chocolate.

They can either be frozen again or refrigerated to finish setting – about 15 minutes.

Top each mini bite with sea salt and serve.

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