

Edible Perspective

10.29.14

Chocolate Pumpkin Almond Butter Cups gluten-free, vegan // yields 10-12 cups

for the filling:

**use room temperature almond butter, pumpkin puree, and maple syrup for best results*

- 1/3 cup almond butter, [not oily/drippy]
- 3 tablespoons plain pumpkin puree
- 1/2 tablespoon softened unrefined coconut oil
- 1-2 tablespoons pure maple syrup
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ginger

for the chocolate:

- 2 cups dark chocolate chips
- 2 teaspoon unrefined coconut oil
- 1 1/2 teaspoons cinnamon
- 1/4-1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/8 teaspoon allspice
- 1/16 teaspoon clove
- flaked sea salt

Mash the almond butter and pumpkin puree together in a bowl until combined. Add in the coconut oil and stir until fully combined. Then stir in the maple syrup, cinnamon, and ginger until fully combined. Taste and add more sweetness if desired, but remember the chocolate layers will be quite sweet. Set aside.

Melt chocolate with the coconut oil in a double boiler until smooth or in the microwave for 30 second increments, stirring after each until fully melted. Stir in the cinnamon, ginger, nutmeg, allspice, and clove until combined. Taste and add more spice if desired.

Place liners in a 12-cup muffin tin. Spoon a scant 1 tablespoon of melted chocolate in the bottom of each muffin liner. Shake to level out. Scoop about 2 teaspoons of the almond butter mixture on top of the chocolate layer for all cups. Smooth out just a bit with your finger or a spoon. Spoon another scant 1 tablespoon of chocolate over the almond butter. Tap the top with a spoon to help spread to the edges and cover the pumpkin. Repeat until all are covered. Shake to level out. Top with flaked sea salt on each.

Refrigerate for at least 2 hours before serving. Keep stored in the fridge or freezer [in an airtight container] until ready to eat.