

Chocolate Almond Butter Cups

Recipe By *Miriam Pascal*



Cooking and Prep: 
3.5 h

Serves:  40

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover, Tu-Bishvat

Diet: Vegetarian

Source: Whisk by Ami Magazine

Chocolate and peanut butter have always been a weakness of mine, so you can imagine that making a homemade version of the classic candy combination was high on my list of things to try. Then it hit me. Peanuts aren't the only nuts that work with chocolate! Throw some almonds into the mix and you have a delicious treat that just happens to be Pesachdik!

Ingredients (5)

Main ingredients

- 1/2 cup **Gefen Almond Butter** (see note)
- 1/2 cup confectioners' sugar
- 1/4 cup crushed ladyfingers
- 1 tablespoon oil, if needed
- 10 ounces chocolate, melted

Start Cooking

Chocolate Almond Butter Cups

Yields 35 to 40 mini-cups.

1. In the bowl of an electric mixer, combine almond butter, confectioners' sugar, and ladyfinger crumbs. If the mixture is too thick, add up to a tablespoon of oil until the texture is easy to shape.
2. Fill the cups of chocolate candy molds (or mini muffin pans) about a third of the way with melted chocolate. Set the cups aside for a few minutes to allow the chocolate to harden somewhat. Once the first layer of chocolate has hardened a bit, form small balls of the almond filling and place it in the center of the chocolate. Don't make the balls of filling too big. If it reaches the edge of the cup, it won't be fully covered.
3. Pour additional melted chocolate over the filling until it reaches the top of the cup. Place in the fridge to harden. Repeat with remaining chocolate and filling.

Note:

How to Make Homemade Almond Butter

Toast a cup of almonds at 350°F for 10 to 12 minutes. Remove from oven and cool. Once nuts are cooled, process in a food processor using an "s" blade. At first it will form crumbs, but keep processing and it will turn smooth and creamy. Don't give up, as it will take about 10 or more minutes until it is completely smooth.