



Vanilla Cashew Butter Cups

INGREDIENTS

Vanilla Cashew Butter (from my Homestyle Vegan Cookbook)

2 cups raw cashews
1 vanilla bean, scraped
1/4 teaspoon cinnamon
pinch of salt

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1 cup cashew vanilla cashew butter
1/4 cup coconut oil (optional)
3 cups dairy-free chocolate chips or chunks
1-3 drops vanilla stevia (optional)

DIRECTIONS

Vanilla Cashew Butter

Preheat oven to 325°. Line a baking sheet with parchment paper. Spread the cashews onto the baking sheet and roast for 10-15 minutes, stirring once, until golden and fragrant. Let the cashews cool completely, then pour them into a food processor with the vanilla bean innards, cinnamon and salt and process until smooth. It might take a while - it took us about 5 continuous minutes of processing to get a super smooth consistency. Of course, if you prefer it a little chunky, you do you - just stop processing while there are still some chunks left. Pour the nut butter into an airtight container and set aside.

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Line a muffin tin with paper liners and set aside. Using the double boiler method, begin to melt the chocolate chips over medium heat, stirring as they soften. Pour in the coconut oil and stevia, if using, and continue to stir until the chocolate is completely melted and smooth. Pour about 1 tablespoon of melted chocolate into each lined cup. Pop the tray into the freezer for 5-10 minutes to set. Pull the tray out and scoop about 1 tablespoon of the vanilla cashew butter onto the chocolate layer of each cup, centering it as best you can. Once all the cups have the cashew butter, pop the tray in the freezer for another 5-10 minutes to set again. While it sets, make sure your chocolate is still melty and ready to go. When set, pull the tray from the freezer again and top each cup with 1-2 tablespoons of the remaining melted chocolate mixture, until the cashew butter is completely covered or 'sealed' within each cup. Pop the tray back in the freezer to set, another 10-15 minutes. Once set, remove the cups from the tray and enjoy! They will soften at room temperature if coconut oil was added, so keep them in a cool place until you're ready to eat them.

NOTES

Makes 12-14 cups.

Leftover vanilla cashew butter doesn't need to be refrigerated, and should keep at least two weeks out of the fridge. It will last indefinitely in the fridge.

Leftover cups are best saved in an airtight container in the fridge or freezer for up to 6 months.

