

NUTTER BUTTER CHOCOLATE

Cups

INGREDIENTS

1 SCOOP GHOST NUTTER BUTTER PROTEIN POWDER
2-3 TABLESPOONS UNSWEETENED CASHEW MILK

1/3 CUP SEMI-SWEET CHOCOLATE CHIPS
2 TABLESPOONS COCONUT OIL
1/3 CUP GRANOLA

INTRODUCTIONS

TAKE 5 CUPCAKE LINERS AND PLACE INTO AN OPEN TUPPERWARE.

IN A SMALL BOWL ADD 1/3 CUP OF CHOCOLATE CHIPS AND 2 TABLESPOONS OF COCONUT OIL.
MICROWAVE TIL MELTED. MIX TOGETHER. THEN ADD 1 SPOONFUL TO EACH LINER. SET THE REST
TO THE SIDE FOR LATER. FREEZE THE CHOCOLATE LINERS FOR 5 MINUTES.

IN A SEPARATE MUG/ BOWL ADD 1 SCOOP OF PROTEIN POWDER AND 2-3 TABLESPOONS OF CASHEW
MILK. MIX WELL. FOLD IN 1/3 CUP OF GRANOLA.

TAKE LINERS OUT OF FREEZER. ADD A SPOONFUL OF PROTEIN MIX TO EACH LINER.
THEN ADD ANOTHER SPOONFUL OF THE CHOCOLATE MIX AND COAT EACH LINER.

FREEZE | 30 MINUTES