



Vegan Almond Joy Cups – Healthy & Gluten-Free

Serving: 12 cups

Prep Time: 15

Cooking Time: 45 minutes

Ingredients:

- 2 cups Shredded Coconut
- 1 cup Coconut milk
- 2 tbsp Maple Syrup
- 1 tbsp Almond Extract
- Almonds for topping

Instructions:

1. Line up a baking tray with parchment paper, set aside
2. In large saucepan over high heat add 1 cup of shredded coconut and sauté until light brown. This step will take a few minutes. Be careful not to burn it, set aside. You can also buy toasted coconut that's ready to use.

3. In a large saucepan over medium-high heat, add the other cup of shredded coconut, toasted coconut and coconut milk.
4. Lower the heat to medium-low, add maple syrup and cook for about 15-20 minutes until thickens and the milk evaporates.
5. Lower the heat to low and stir until you get a sticky mixture, be careful not to burn. For just a few minutes adjusting the heat to make sure not to burn.
6. Fold into almond extract and turn off the heat. Keep stirring or it will burn.
7. Using a spoon fill $\frac{3}{4}$ parts of your mold, refrigerate while you make the sauce. They will harden while the cool down.
8. Prepare the chocolate topping.

Chocolate Ganache Recipe:

Ingredients:

- $\frac{1}{2}$ cup chocolate chips (I used 70% Cocoa)
- $\frac{1}{2}$ cup of dairy-free or regular whipping cream
- $\frac{1}{2}$ tsp almond extract or amaretto

1. Heat whipping cream until just hot.
2. Place the chocolate chips in a heatproof liquid measuring cup. Pour over the hot whipping cream. Let sit for 1 minute, then stir until the chocolate is melted and smooth. Add almond extract and stir.
3. Top coconut cups, add shredded coconut and top with almonds.
4. Refrigerate for a few hours until hardens.