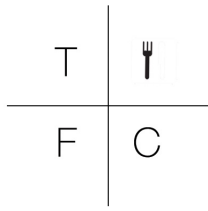


Dark Chocolate, Pomegranate & Nutella Cups



SWEET
GLUTEN FREE

serves: 6
active time: 10 min.
total time: 45 min.

INGREDIENTS

- 1 Tablespoon coconut oil
- 1 cup dark chocolate (70% or above), chopped, squares or chips
- 2 Tablespoons pomegranate seeds
- 4 Tablespoons Nutella

Optional garnish: Frosting in the shape of your choice. I topped with an abstract, red Christmas tree!

INSTRUCTIONS

PREP

1. Line a mini-muffin tray with paper liners; set aside.
2. Over a double boiler (or in the microwave), melt chocolate chips and coconut oil together. I use THIS for my chocolate.
3. Fill 1/3 of each liner with melted, dark chocolate.
4. Place in the freezer for 10 minutes or until chocolate hardens.
5. Once firm, place a layer of Nutella on top of hardened layer. Top with about 5 pomegranate seeds.
6. Pour remaining melted chocolate over each cup until almost full.
7. Refrigerate for about 20 minutes until chocolate has set.

Store in an air-tight container in the fridge.