

# Milk Chocolate and Almond Butter Cups

## Ingredients

- 4 ½ ounces (1/2 cup) creamy almond butter
- ½ teaspoon vanilla extract
- 2 tablespoons (1 ounces) butter, soft
- ¼ teaspoon kosher salt
- 2 ounces (1/2 cup) powdered sugar
- 1 pound milk chocolate

## Preparation

Combine the almond butter, vanilla extract, butter, salt and powdered sugar in a small bowl. Mix well.

Melt the chocolate in a microwave (30 second intervals and stir) or a double boiler. While the chocolate is melting, line a mini-muffin pan with 36 wrappers. Place 1 teaspoon of the almond butter mixture on top of the melted chocolate then cover the almond butter with more melted chocolate.

Place the pan into the refrigerator to set. Store the almond butter cups in a well-sealed container in the refrigerator for up to two weeks.

Makes 2 dozen.