



Dark Chocolate Peanut Butter Apples

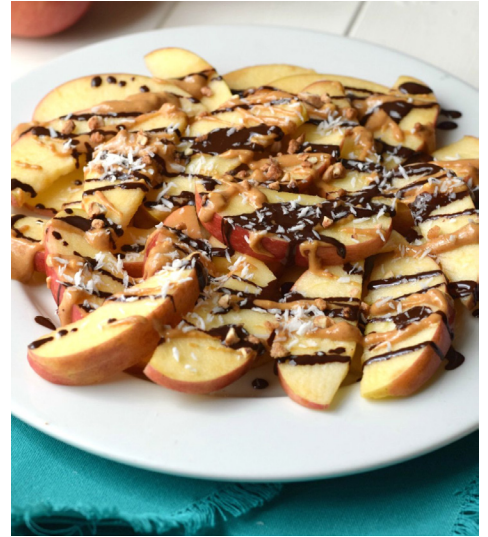
INGREDIENTS

- 1 medium crisp sweet apple
- 1 tablespoon chopped dark chocolate or dark chocolate chips
- ¼ teaspoon unrefined coconut oil
- 1 tablespoon natural peanut butter or other nut butter
- 1 tablespoon unsweetened coconut flakes
- ½ tablespoon chopped almonds or other nuts

INSTRUCTIONS

Prep: 5 mins | Total Time: 5 mins

- Core the apple and slice into ¼ inch slices. Arrange in a single layer on a plate.
- Put chocolate and coconut oil in a small microwave-safe bowl and microwave 15-20 seconds at a time, until melted and smooth. The coconut oil is optional, depending on the kind of chocolate use. I just chopped up a square of dark chocolate and melted it without the coconut oil and it still worked great.
- In a separate bowl, melt the peanut butter for 20-30 seconds, until soft and you're able to drizzle it with a spoon.
- Drizzle chocolate and peanut butter over the apples. Sprinkle with coconut and almonds. ENJOY!



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