

Chocolate Covered Stuffed Dates

5 ingredients · 20 minutes · 4 servings



Directions

1. In a small bowl, add the chocolate chips and coconut oil and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
2. Slice each date in half and stuff with almond butter.
3. Use a fork or spoon to dip the dates into the melted chocolate. Place on a parchment lined plate and place in the fridge until the chocolate is hardened, about 15 to 20 minutes. Garnish with flaky salt if desired. Enjoy!

Notes

Leftovers

Refrigerate in a sealed container for up to one to two weeks.

Serving Size

One serving is equal to approximately two dates.

Nut-Free

Use sunflower seed butter or tahini instead.

Additional Toppings

Add chopped almonds into the stuffed dates for more crunch.

Ingredients

80 grams Dark Chocolate Chips

5 milliliters Coconut Oil

74 grams Pitted Dates

31 grams Almond Butter

2 grams Sea Salt (flakes)