



STRAWBERRY PB&J CUPS

SERVES: 12 | PREP TIME: 2-3H | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Premium Strawberry Fruit Spread

2 Cups Nut Butter

1/3 Cup Coconut Oil (Melted)

2 Tbsp Maple Syrup

DIRECTIONS:

1. Line a mini cupcake pan with cupcake liners. Set aside. Mix together the nut butter, melted coconut oil, and maple syrup. Pour the mixture into the mini cupcake liners, filling them just under halfway and then freeze for 30 minutes or until just set.
2. Remove from the freezer. Scoop about 1 Tbsp Crofter's Organic Premium Strawberry Fruit Spread into the center of each cup and then top with the remaining nut butter mixture. Make sure to fully cover the fruit spread.
3. Place back in the freezer for 2-3 hours until the cups are completely set. Leave overnight for best results. Before serving, let thaw for 5-10 minutes. Enjoy!