

beauty food.

CHOC-BERRY BEAUTY
COOKIE CUPS

Recipe



CHOC-BERRY BEAUTY

cookie cups

beauty
food.

MAKES 9 SMALL COOKIE CUPS

✓ **GLUTEN-FREE** ✓ **DAIRY-FREE**

OG SUGAR/SERVE

PREP ~ 30MINS

If you're anything like us, we love nothing more than treating ourselves to a sweet little something after dinner. These Choc Berry Beauty Cups are delicious and infused with Beauty Sleep Collagen Hot Chocolate to support restful sleep and glowing skin. See the recipe below and make sure to hit save!

INGREDIENTS

- 2 cups almond meal
- 1/4 cup vanilla protein powder
- 1/4 cup hemp seeds
- 1/2 tsp ground cinnamon
- 1/2 tsp baking powder
- Pinch of sea salt
- 1/2 cup coconut oil, melted
- 1/2 cup maple syrup
- 1/3 cup hulled tahini
- 1/2 cup yoghurt of choice (we used coconut)
- 2 sachets Beauty Sleep Collagen Hot Chocolate
- 9 raspberries to garnish

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METHOD

Preheat oven to 160°C fan-forced. In a large mixing bowl combine almond meal, protein powder, hemp seeds, cinnamon, baking powder coconut oil, and maple syrup. Stir with a wooden spoon until combined.

Roll a heaped tbsp of mixture with your hands and press into a silicon muffin tray. Use your hands to press up the sides to create a dome shape gently.

Place the tray into your oven and bake for 12 minutes.

Carefully remove the baking tray from the oven and place it onto a cooling track. Use the back of a tbsp, and gently press down on each cookie to create a dome shape, as they may have risen slightly in the oven. Allow to cool for 20 mins.

In a medium size mixing bowl combine yoghurt with 2 x sachets Beauty Sleep Collagen Hot Chocolate.

Add 1 tsp tahini to the base of the cookie, followed by 1 tbsp of chocolate yoghurt mixture to each cookie cup. Garnish with 1 raspberry per cookie cup and place in refrigerator for at least 30 minutes.

Store in an airtight container for up to 5 days in the refrigerator.