



# truwhip

## Chocolate Crunch Cups

Serves: 12 | Prep Time: 15 min



## Directions

1. Line a cupcake pan with nonstick cupcake liners.
2. In a double boiler add the chocolate chips, coconut oil and peanut butter on low heat until melted and creamy.
3. Remove from the heat then stir in the Rice Krispies. Scoop chocolate mixture into paper liners. (Add additional chocolate if desired to fill liners).
4. Place sliced fresh strawberries on top of crunch cups while still wet. Put in the refrigerator for an hour or until firm.
5. Remove from the refrigerator, then fill a piping bag with Truwhip Original Whipped Topping.
6. Add a dollop of Truwhip Original Whipped Topping to each chocolate cup then drizzle melted chocolate over each one.
7. Refrigerate for 10 minutes or until firm.
8. Enjoy!

## Ingredients

### What you'll need:

1 1/2 cups of nondairy dark chocolate chips

1 tablespoon of coconut oil

1/3 cup of creamy peanut butter

1/2 cup of Rice Krispies

Fresh strawberries, sliced

Nondairy dark chocolate, melted and drizzled

Truwhip Original Whipped Topping