



truwhip

Vanilla Cream Chocolate Cups

Serves: 6-12

Prep Time: 30 min

What You'll Need

Chocolate Shell:

- 1 cup of nondairy chocolate chips, melted
- 1 tablespoon of coconut oil

Whipped Vanilla Cream Center:

- 1 cup of Truwhip Original Whipped Topping
- 1/4 teaspoon of cream of tartar

What You'll Do

Make the Chocolate Shell:

1. Melt the chocolate and coconut oil in a double boiler and mix until melted and smooth. (1 cup of chocolate chips and 1 tablespoon of coconut oil).
2. Use round silicone trays then spoon several tablespoons of melted chocolate into each shell cup, you can also use cupcake liners either a 6-cup standard cupcake pan or 12 mini-cupcake pan. Spoon several tablespoons of melted chocolate into each cup to coat the sides. You can do two coatings, the chocolate will harden fast. Make sure to tip the cup to coat the sides. The wall should be thick enough to hold the cream.
3. Place silicone tray or standard cupcake pan in the freezer for 10-15 minutes until firm.

Make the Whipped Vanilla Cream Center:

1. Add 1 cup of Truwhip Original Whipped Topping to a medium size bowl then 1/4 teaspoon of cream of tartar. Combine well.
2. Spoon the cream into each chocolate cup and freeze the cups for 30 minutes to solidify the cream. Repeat process if necessary.

Make the Topping:

1. Spoon onto each cup a layer of the remaining chocolate. You may need to melt additional chocolate again with 1 tablespoon of coconut oil. Cool slightly before spooning over the chilled whipped cream.
2. Set the cups into the freezer for 1 to 2 hours or until set. Serve cups whole or slice.
3. Enjoy!