



STRAWBERRY MINI CUPS

with Choc-o-lotta



Servings: 12 Mini Cups ⌚ 20 Minutes, Plus 3 Hours in the Freezer

HOT HOT HOT

Inside Tips: Jazz these No Bake Mini Cups up with a drizzle of chocolate sauce or some fresh fruit on top!

WHAT YOU NEED

Ingredients

- ½ Cup Choc-o-lotta Dilettoso Mix
- ½ Cup Raw Almonds
- 1 Cup Raw Cashews
- 1 1/2 Cups Pitted Dates
- 3 Teaspoons Coconut Oil
- 1/2 cup Vanilla Yogurt or Non-Dairy Yogurt
- 1/2 cup Milk of Choice (we used unsweetened almond milk)
- 10 Medium Strawberries
- 2 Tablespoons Maple Syrup
- 1/2 Teaspoon Lemon Zest

HOW TO DO IT

1. **LINE** a standard muffin tin with 12 muffin liners and set aside. Prepare the cheesecake crust.
2. **USE** a blender to puree the strawberries; add a tablespoon of water if needed.
3. **ADD** to a food processor almonds, your Choc-o-lotta Dilettoso mix, dates, coconut oil, and pulse until well combined. Mixture will be thick and sticky.
4. **PRESS** about 1 tsp. of the crust mixture into the base of lined muffin tin. Place in the freezer to set.
5. **PREPARE** the cheesecake filling by adding raw cashews, vanilla yogurt, milk of choice, pureed strawberries, maple syrup, and lemon zest, to a high-speed blender. Blend on highest speed until mixture is thick and creamy, about 45-60 seconds.

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1. **REMOVE** cheesecake crusts from the freezer. Pour cheesecake filling ovetop, filling about $\frac{3}{4}$ of the muffin tin.
2. **RETURN** to the freezer to set completely, at least 3 hours.
3. **REMOVE** from the freezer, you're ready to devour them and let thaw on the counter for about 5 minutes. They'll be easy to pop out of the muffin tin and enjoy at that point!

Buon Appetito!