



DARK CHOCOLATE - TOASTED ALMOND - FILLO WRAPS

1 MINI CUPCAKE TIN
2 SHEETS FILLO (LEAVE LAYERED) CUT IN TO 2" BY 2" SQUARES
1 LARGE BAR VEGAN DARK CHOCOLATE (JUST CHECK THE LABEL!), CHOPPED
1 SMAL BAG SLIVERED ALMONDS
EARTH BALANCE (VEGAN BUTTER)

HEAT A SMALL SKILLET, ADD ALMONDS AND TOAST APPROXIMATELY 2-4 MINUTES OVER MEDIUM HEAT. DO NOT LET THEM BURN. SET TO THE SIDE.

GREASE EACH CUP OF THE CUPCAKE TIN WITH A LIGHT COOKING OIL, SO THE CUPS DON'T STICK.

PUT SQUARES OF FILLO IN EACH CUP OF YOUR TIN. LEAVE OPEN. BRUSH INSIDE EACH SQUARE WITH MELTED EARTH BALANCE (VEGAN BUTTER). PUT APPROXIMATELY 1 TEASPOON OF CHOCOLATE AND ALMONDS IN EACH CUP. CLOSE EACH POCKET BY PINCHING CLOSED. BRUSH MORE MELTED EARTH BALANCE ON TOP OF EACH LITTLE "PACKAGE." DUST TOP OF EACH WITH SMALL SLIVERS OF CHOCOLATE. BAKE IN 350 DEGREE OVEN FOR 10-15 MINUTES OR UNTIL LIGHTLY BROWNED. SERVE AND EAT IMMEDIATELY!!

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