Chocolate Monkey Bites

Ingredients

- 1/4 cup plus 1 tbsp cocoa powder
- 1/4 cup virgin coconut oil, melted
- 3 tbsp maple syrup
- 1/2 a banana
- Tiny pinch salt
- Optional: 1-2 tbsp peanut butter (or another nut butter)

Making it

1. Combine the first three ingredients in a bowl and stir until it makes a chocolate sauce.
2. Pour a little of the sauce (saving the rest for later) into the bottoms of cupcake liners, mini cupcake liners, or candy molds. Then freeze 8-10 minutes.
3. Meanwhile, blend (or mash and stir with a fork) the banana, salt, and optional ingredients.
4. Take liners out of the freezer and top each with banana mixture.
5. Evenly distribute the rest of the chocolate and re-freeze until solid.

Adapted from [http://chocolatecoveredkatie.com/2012/08/02/chocolate-monkey-peanut-butter-bites/](http://chocolatecoveredkatie.com/2012/08/02/chocolate-monkey-peanut-butter-bites/)