



Sparkle Kitchen

Autumn Acorn Treats

Ingredients

3/4 cup creamy almond butter

1 stick unsalted butter, softened

2 cups confectioners' sugar

6 ounces good-quality bittersweet chocolate (we used Ghirardelli's)

a small bag of mini pretzels

Directions

With an electric mixer, beat together the butter and almond butter, until well combined. Add the sugar and mix. Finish forming the nut butter dough with your hands. Refrigerate 30 minutes.

Once the “dough” is cold and firm, use your hands to roll “acorns”. To make the acorn shape, flatten one end while making the other end a bit pointy. Place on a waxed paper-lined baking sheet or large plate, and refrigerate again for 30 minutes — until they are firm.

Now, melt the chocolate. You can use a double boiler, or do like we did, and put the chocolate in a small pot, which we placed in a larger pot of simmering water.

Take an acorn, insert a toothpick into the pointed tip, and dip the flattened end into chocolate. Place it gently on the wax paper and remove the toothpick. To add the “stem”, push a pretzel piece into the chocolate-dipped end.

Refrigerate until chocolate is set, about 2 hours.

Enjoy!