

DARK CHOCOLATE ALMOND BUTTER BOMBS

INFUSED

RICH • NUTTY • SWEET • SAVORY

A decadent dark chocolate shell filled with creamy cannabis-infused almond butter, topped with a roasted pecan and flaky sea salt. Simple ingredients. Big flavor.

DARK CHOCOLATE SHELL

6 oz	85% dark chocolate (170 g)
1 tsp	coconut oil (optional, for a softer shell)
—	flaky sea salt (for finishing)

ALMOND BUTTER FILLING

1/2 cup	creamy almond butter (4 fl oz)
1 tbsp	infused clarified butter*
1/2 tsp	vanilla extract
1/8 tsp	fine sea salt
1–2 tsp	monk fruit sweetener (optional)

ROASTED PECAN TOPPING

12	pecan halves
1/2 tsp	clarified butter (for roasting)
pinch	fine sea salt
optional	smoked paprika (very light)



INFUSION NOTE

Use clarified butter at a known strength (e.g. 60 mg THC per tbsp). Whisk into the almond butter before adding other ingredients. This keeps the filling smooth and evenly infused.



METHOD



- 1
- ROAST THE PECANS**
Preheat oven to 325°F. Toss pecans with clarified butter and a pinch of salt. Roast 8–10 minutes, until fragrant. Let cool completely.



- 2
- MELT THE CHOCOLATE**
Gently melt dark chocolate over a double boiler, stirring until smooth. Add coconut oil if using. Keep water and steam out of the chocolate.



- 3
- MAKE THE FILLING**
Warm infused clarified butter to ~100°F (liquid). Mix into almond butter until fully emulsified. Add vanilla, salt, and optional sweetener. Stir until smooth.



- 4
- BUILD THE SHELLS**
Spoon a little melted chocolate into 12 silicone muffin cups. Spread up the sides. Refrigerate 10 minutes until set.



- 5
- FILL AND SEAL**
Add almond butter filling to each cup, leaving room at the top. Cover with remaining melted chocolate.



- 6
- ADD PECAN & FINISH**
Let chocolate set for 30–60 seconds, then press a roasted pecan half on top. Sprinkle with flaky sea salt. Refrigerate 20–30 minutes until firm.

PREP TIME

20 MIN

COOK TIME

10 MIN
(PECANS)

YIELD

12 BOMBS

STORAGE

Refrigerate up to 2 weeks
or freeze for up to 2 months
in a sealed container.