



Éclair Bon Bons

An allergy-friendly twist on a classic dessert that is free of the top 8 allergens and easy to make

- 1 Package [Go Veggie Classic Plain Dairy Free Cream Cheese](#)
- 1 (6 oz) Container [So Delicious Unsweetened Vanilla Cultured Coconut Milk](#)
- 1 Container [So Delicious Coco Whip topping](#)
- 1 Package [Enjoy Life Foods Soft Baked Double Chocolate Brownie cookies](#)
- Enjoy Life Foods [Chocolate Mini Chips](#)
- [Winona Pure Coconut Spray Oil](#) (or other flavor of choice)

Prepare the Filling:

In a large bowl, mix the dairy free cream cheese and the cultured coconut milk with an electric beater. Add the whip topping, scraping the sides of the bowl with a spatula to ensure complete mixing.

Assemble the Treats:

Place baking cups in large muffin tins and set aside*. Using waxed paper, flatten the double brownie cookies but making sure they are still intact. Set aside.

Heat the chocolate chips and a squirt of coconut oil until melted. Gently place one flattened cookie into a baking cup, leaving an equal number of cookies for the top. Fill with a dollop of the prepared filling and place another flattened cookie on top. Cover with melted chocolate, gently lifting the baking cup to allow the melted chocolate to reach the bottom of the cup. Cool in the refrigerator until firm.

Store in an airtight container for up to 4 days.

Makes approximately 6 bon bons with additional filling.

Need some help? Feel free to view a fast tutorial [here](#)

**I recommend [IfYouCare](#) baking cups*