## SunButter Chocolate Canes

1 Box of candy canes

1 Jar of your choice of SunButter

1 Package <u>allergy-friendly</u> chocolate

Oil (such as Winona Pure coconut)

Additional decorations (sprinkles, coconut flakes, chocolate chips)

Prep Time: 8 Minutes
No Bake Time: 2 Hours

- 1. Remove the plastic wrapping from the candy canes, leaving it on the end that you will not cover
- 2. Cover a sturdy board or baking sheet with parchment paper
- 3. Cover the candy canes with your choice of SunButter
- 4. Place in the freezer for 1 hour to firm the SunButter
- 5. Melt the chocolate with 1 teaspoon of oil
- 6. Cover the SunButter end of the candy cane with chocolate
- 7. Add edible decorations
- 8. Allow the chocolate to cool and firm
- 9. Wrap and decorate or enjoy!

Serving sizes will vary

