VEGAN CASHEW BUTTER BONBONS
(inspired by Vegan Treats)

115g cocoa butter
3 tablespoons cocoa powder
3 tablespoons maple syrup
3 tablespoons creamy cashew butter
gold luster powder to decorate (optional)

If using gold luster powder, brush the inside of the molds with it. Reserve.

Melt the cocoa butter in the microwave using very low power. As soon as it melts, stop heating it. Stir the cocoa powder and maple syrup. Pour the mixture in the molds filling it halfway. Place the mold in the fridge for about 15 minutes to set.

Remove from the fridge, spoon a small amount of cashew butter in the center of each cavity, then pour the remaining chocolate on top to cover completely the cashew butter. Place in the fridge for at least 30 minutes before un-molding the bonbons. For added safety, I like to place the mold in the freezer for 5 minutes.

Store in the fridge for about 10 days. They stay well at room temperature for at least a couple of hours.