



## ANA's Kitchen Corner

### GLUTEN-FREE CHOCOLATE DESSERT SHOTS

PREP TIME: 20 minutes

#### INGREDIENTS

##### FOR THE CHOCOLATE WHIPPED CREAM:

8 oz. whipping cream (or coconut cream to make it dairy-free)

2 tablespoons unsweetened cocoa

2 tablespoons powdered sugar

##### FOR THE CHOCOLATE COOKIE CRUMBS:

1 cup almond flour (or almond meal)

1 tablespoon unsweetened cocoa

1 tablespoon coconut oil, melted

1 tablespoon maple syrup

##### FOR THE REST:

Chocolate Sauce (optional if dairy-free)

Mini gluten-free, dairy-free chocolate chips

## INSTRUCTIONS

For the chocolate whipped cream - place whipping cream, cocoa, and powdered sugar in a mixer and mix on medium to high speed until firm peaks form.

For the chocolate cookie crumbs - in a small mixing bowl, mix all ingredients until evenly incorporated.

Assembly: Place a small spoonful of cookie crumbs (no more than 1 tablespoon) in the bottom on a 4 oz. glass or shot glass. Top with a heaping spoonful of chocolate whipped cream. Drizzle the chocolate sauce over whipped cream. Sprinkle on chocolate chips.

Repeat one more time.

Serve chilled.

Store in the refrigerator covered for up to 3 days.

Recipe from: <https://www.glutenfreepalate.com/gluten-free-chocolate-dessert-shots/>