



Dark Chocolate Peanut Butter Cups

10 servings

1 hour 15 minutes

Ingredients

5 1/4 ozs Dark Organic Chocolate (at least 70% cacao, broken into pieces)

1 1/2 tbsps Coconut Oil

1/2 cup All Natural Peanut Butter

1/2 tsp Vanilla Extract

1/8 tsp Sea Salt

Nutrition

Amount per serving	
Calories	182
Fat	15g
Carbs	10g
Fiber	2g
Protein	4g

Directions

- 1 Arrange paper baking cups on a plate or a small baking sheet. Set aside.
- 2 Melt the dark chocolate and coconut oil in a pot and stir until melted. Be sure to stir often and you can do this in the microwave, heating for 30 seconds at a time, stirring in between. Remove from heat.
- 3 Divide half of the melted chocolate between the paper baking cups. There should be a thin, even layer of chocolate in each baking cup. Freeze for 10 to 15 minutes until solid.
- 4 Meanwhile, in a bowl combine the peanut butter, vanilla and salt. Stir until smooth.
- 5 Divide the peanut butter between the baking cups by spooning the peanut butter into the center of solid chocolate. Drizzle the remaining melted dark chocolate around and overtop the peanut butter.
- 6 Return to the freezer for about 30 minutes or until solid. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to one week or freeze for up to one month. Peanut Butter Cups will melt if stored at room temperature.

Serving Size: One serving is one peanut butter cup.

Nut-Free: Use sunflower seed butter instead.

Additional Toppings: Sprinkle the top of the peanut butter cups with coarse sea salt.