

## Peanut Butter Cups

### Ingredients

- 1 cup dark chocolate chips
- 2 Tbsp coconut oil
- $\frac{3}{4}$  cup organic creamy unsalted peanut butter
- 2 Tbsp melted coconut oil
- $\frac{1}{2}$  tsp vanilla extract
- Pinch of salt



### Preparation

1. Over a double boiler, melt the chocolate with the coconut oil
2. Stir occasionally until the chocolate has completely melted, and the mixture is smooth
3. Remove from the heat
4. In a separate bowl, combine the peanut butter, melted coconut oil, vanilla extract, and salt
5. Mix until smooth
6. Line a sheet pan(s) with mini-cupcake or truffle liners
7. With a spoon, dollop a little melted chocolate to the bottom of each liner
8. Place in the freezer to set, about 2-5 minutes
9. To set the chocolate, with a spoon add a little (about a third of the liner) of the peanut butter mixture
10. Flatten the top of the peanut butter with the back of the spoon
11. Dollop more of the melted chocolate on top of the filling and place the peanut butter cups back in the freezer for 5-6 minutes, or until the chocolate is hardened
12. Once set, store in an airtight container in the fridge