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**NO SUGAR – DARK CHOCOLATE PEANUT BUTTER CUPS INGREDIENTS:**

**PEANUT BUTTER FILLING:**

¼ Cup Freshly Pressed Peanut Butter or Organic Chunky

1 ½ T Butter

**CHOCOLATE COATING:**

1 Bar Unsweetened Chocolate

¼ Cup Local Honey

2 T Coconut Oil

1 tsp Vanilla

2 Dashes Kosher Salt

1. Prepare a cupcake tin with 12 cupcake liners and set aside.
2. Add Peanut Butter and Butter to a food processor, blend smooth in a food processor and set aside.
3. Next melt Chocolate in a double boiler.
4. Once chocolate is melted add honey to the melted chocolate and mix together in the double boiler.
5. Now add Coconut oil and vanilla to the double boiler and mix together with the chocolate and honey.
6. It’s time to make our peanut butter cups, add about 1 T of melted chocolate mixture to the bottom of each liner.
7. Roll up and flatten a quarter (coin) size of peanut butter filling then carefully flattening each piece and lay it over the first layer of chocolate.
8. Next cover each peanut butter filling with 1 T of melted chocolate.
9. Refrigerate for 2 hours or until chocolate has hardened.
10. Remove peanut butter cups from the liners and enjoy a chocolate treat with no added refined sugars that tastes amazing!