

Dark Chocolate Peanut Butter Cups



Servings: 12

For the Chocolate Layer:

2 tablespoons peanut butter
2 tablespoons coconut oil
1 tablespoon maple syrup
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder

For the Peanut Butter Layer:

1/3 cup peanut butter
1 tablespoon coconut oil
1 tablespoon maple syrup
1 teaspoon vanilla extract
1 pinch salt

For the Chocolate Layer:

In a bowl combine peanut butter, coconut oil, and maple syrup. Microwave for 30 seconds until smooth.

Stir in vanilla extract and unsweetened cocoa powder. Stir to combine.

Line a mini muffin tin with 12 mini paper muffin liners.

Add a small spoonful of the chocolate layer to each muffin cup and place the muffin tin in the freezer while you make the peanut butter layer.

For the Peanut Butter Layer:

In a bowl combine peanut butter, coconut oil, and maple syrup. Microwave for 30 seconds until smooth.

Stir in vanilla extract and salt. Stir to combine.

Add a spoonful of the peanut butter mixture on top of each chocolate layer.

Place the muffin tin in the freezer for 30 minutes.

Per Serving (excluding unknown items): 100 Calories; 8g Fat (71.1% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 59mg Sodium; 3g Total Sugars; 0mcg Vitamin D; 10mg Calcium; trace Iron; 80mg Potassium; 39mg Phosphorus. Exchanges: .

Peel away the muffin liners and store the peanut butter cups in refrigerator for 1 week or in the freezer for 2 months.

Enjoy!