

S O M E

KITCHEN STORIES

fiction + food

Dark Chocolate Peanut Butter Cups

source: adapted from sproutedkitchen.com | makes 12-14 minis or 6 full sized cups

INGREDIENTS

7 oz. dark chocolate (not to exceed 70%)
1/2 cup natural peanut butter (or other natural nut butter)
2 Tbsp. honey
1 Tbsp. powdered sugar
1/2 tsp. vanilla extract
1/4 tsp. fine grain salt
sea salt flakes for topping

DIRECTIONS

Break up the chocolate and melt in a double broiler (a pot of simmering water with a bowl resting on top). Stir to make sure it is perfectly smooth.

Set out the liners in a mini muffin tin, this helps them hold shape. Spoon about a teaspoon of the chocolate into the bottom. Tilt and twist it around so the chocolate coats the side of the liner and rest it back in the tin. Repeat with remaining papers. Mix the almond butter, honey, powdered sugar, vanilla and salt together until smooth to make the filling. Scoop out a tsp. of the almond butter filling and gently roll it into a ball between your palms. Give it a press down and center it on top of the thin chocolate puddle. Repeat. Spoon chocolate, about another tsp., on top of each almond butter ball to cover completely. You may need to add a few drops more to get the chocolate to level above the bump of the almond butter. Sprinkle a teensy pinch of flaked sea salt on each one and chill in the fridge to set.

They can be kept in a covered container at room temperature or fridge.