

- SKS -

Caramel Peanut Butter & Pretzel Cups

Inspired by: Take 5 Candy Bars

7-10 ounces of molding chocolate (we used Chocoley),
milk, dark or semi-sweet

1/2 cup of nut butter of your choice

1/2 cup of dulce de leche (I used Chocoley's caramel filling in mine)

A handful of mini pretzels

Sea salt

¹ *Melted your chocolate in a heat-proof bowl that's perched over a small pot of simmering water. Stir until melted completely. Remove from heat.*

² *Line a muffin tin with parchment wrapper.*

³ *Spoon melted chocolate on the bottom of the cup. Give it a little shake.*

⁴ *Add 1 small pretzel, a dollop of nut butter and a swirl of caramel or dulce de leche.*

⁵ *Top with melted chocolate to cover.*

⁶ *Let cool for a few minutes and then add a sprinkling of sea salt.*