



## Homemade Peanut Butter Cups I

Active Time: 10 minutes | Total Time: 1 hour | Serves: 16

### Nutrition Information Per Serving

48.8 calories, 2.69 g carbohydrate, 0.9 g fiber, 1.79 g NET carbs, 1.12 g protein, 4.38 g fat

### Ingredients

- 1/8 tsp(s) Real Salt
- 1 1/3 Tbsp(s) Navitas Naturals Organic Palm Sugar
- 3 Tbsp(s) Maranatha Natural Peanut Butter - with Salt (Creamy)
- 10 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 6 Tbsp(s) unsweetened organic cocoa powder
- 1/2 tsp(s) organic vanilla extract
- 3 Tbsp(s) virgin coconut oil

### Preparation

1. In a medium saucepan, combine cocoa powder, coconut oil, and nut butter over very low heat. Stir occasionally until mixture is completely liquefied.
2. Remove from heat and stir in vanilla and coconut sugar. Add stevia to taste.
3. Pour mixture into silicone candy molds, silicone muffins cups, or paper mini muffin liners in a mini muffin pan.
4. Transfer to freezer to set (about 15 minutes).
5. Pop the peanut butter cups out of silicone molds
6. Store them in airtight container in freezer or refrigerator.

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