

## Chocolate Peanut Butter Cups

### INGREDIENTS

For the chocolate:

- 1C dark chocolate chips, melted
- 2TBS coconut oil, melted
- 1/2tsp vanilla extract
- 1TBS [BodyBio PC](#)

For the peanut butter:

- 1/2C creamy peanut butter, melted/warmed
- 1TBS coconut oil, melted
- 1TBS [BodyBio PC](#)

Finishing salt to taste

1. Combine all of the chocolate ingredients in a bowl and mix until combined.
2. In a separate bowl, combine all peanut butter ingredients until well mixed.
3. Line muffin pan with liners and spray lightly with coconut oil.
4. Using a spoon, dish out one spoonful of melted chocolate per cup. Continue until each cup is filled (makes about 12 muffin tins).
5. Using a different spoon, dish out 1/2 spoonful of peanut butter into each chocolate filled muffin tin.
6. Place cups in freezer for about 30 minutes until firm.
7. Remove from freezer and top with additional finishing salt (optional). Enjoy!