

## **CHOCOLATE PEANUT BUTTER CUPS** from *The Cooks Next Door*

For peanut butter layer:

3/4 c. natural peanut butter

1/4 c. coconut oil

2 Tbsp raw honey

For chocolate layer:

2 Tbsp coconut oil

2 Tbsp butter

2 Tbsp unsweetened cocoa powder

2 Tbsp raw honey

For the peanut butter layer: Line mini-muffin pan with papers. Melt the coconut oil, then mix together with the peanut butter and honey. Carefully pour into prepared pan. Place in the freezer while preparing the chocolate.

For the chocolate layer: Melt the coconut oil and butter together. Add the cocoa powder and the honey. Stir until smooth. Remove the pan from the freezer and evenly pour the chocolate into each cup. Freeze for at least 15 minutes before serving.

Store in the fridge or freezer. Makes about 24.