

# Chocolate Peanut Butter Eggs or Peanut Butter Cups



## Ingredients

- ½ Cup plus 2 tablespoons Peanut Butter or nut butter of choice
- (if nut butter isn't soft, gently warm until soft or add a little oil)
- ¼ Cup Peanut Butter Powder (can skip the powder & use more peanut butter)
- 2 Tbsp. virgin coconut oil (or use any other oil)
- 2-4 Tbsp. pure maple syrup, (or sweetener of choice- make liquid if possible)
- Dash of salt -optional
- 1 tsp. Coconut oil
- 1 Pkg. vegan Chocolate chips (I like Enjoy Life, Equal Exchange, or Lilly's Chocolate brands)

## Directions:

1. In a food processor, mix nut butter, salt, powdered peanut butter and maple syrup to form crumbly dough. Different nut butters will yield different results, so if dough is too dry, add more peanut butter, oil or maple syrup. If too soft, add a little more powdered peanut butter
2. Taste and add a little more salt or maple syrup if desired (note will become more firm as it cools)
3. Use a cookie scoop or spoon to scoop 1 tablespoon at a time and form into eggs (or use an egg mold). A large tablespoon makes a perfect shaped egg.
4. Line a cookie sheet with wax or parchment paper and place eggs on the sheet
5. Place in the freezer for 30 minutes (or until very firm, they will soften when dipped)

## For Dipping Chocolate

1. Mix the chocolate chips & coconut oil in a double boiler. Stir till just melted, turn off heat
2. Bring peanut butter eggs out of freezer
3. Lay one egg at a time upside down in the chocolate sauce
4. Using a large fork (serving fork works great), flip the egg upright
5. Lift the egg up and tilt slightly to allow a lot of chocolate to drain off
6. Place it back on your baking tray, do all the eggs -decorate as you go with toppings
7. Place eggs back in the freezer and freeze until firm
8. Store in freezer until you want to eat them and remove to soften a few minutes

## Decorate

1. Add dried toasted coconut, colored sprinkles, rose petals, nuts or seeds- get creative
2. For more chocolate, bring eggs out and dip in chocolate again, place back in freezer till hardened
3. After dipping remove from freezer and drizzle with extra chocolate
4. To drizzle, use a plastic Ziploc bag, cut a tiny piece off one corner and spoon chocolate into that corner of the bag, use as a spout.
5. Drizzle back and forth over eggs and place back in the freezer
6. Freeze until chocolate sets- remove and eat! Store in freezer!

## For Peanut Butter Cups

1. Place a teaspoon of melted chocolate in a cupcake or confection paper and roll chocolate up sides
2. Place in the freezer until firm, add peanut butter mixture on top and spread, place back in freezer
3. Remove from freezer, top with more chocolate to cover and refreeze until firm, store in freezer