

Peanut Butter Kakookie Cups

Do you love Reese's peanut butter cups? Then you'll love this recipe our founder Sue Kakuk created using Peanut Butter Chocolate Chip Kakookies! These plant-based and gluten-free treats are absolutely delicious and better for you too! The possibilities of customizing this are endless.

Basic Recipe - can be doubled or tripled

- 4 Peanut Butter Chocolate Chip Kakookies (1.5 cups Kakookie crumbs)
 - 1/2 cup peanut butter - Skippy or Jif works best. All-Natural has more oil to it and doesn't firm up as well. If you prefer all-natural, start with 1/3 cup and add more if necessary.
 - 1 cup semi- sweet chocolate chips
 - 1 tsp coconut oil
1. Remove each Kakookie from its wrapper and put in a food processor. Process to make fine crumbs. Add peanut butter and process until it binds. (*Our Breville processor made a nice "donut ring"*).
 2. Press about 1 Tbsp PB mixture into a muffin tin to get the correct shape. Remove and set aside on a piece of parchment. Repeat until all mixture is used. Now line the muffin tin with silicone cups or paper liners.
 3. Prepare your chocolate by combining the chocolate chips and coconut oil in a microwave-safe bowl and microwave in 25-second increments (stirring well between each) until chocolate is completely melted.
 4. Spoon a small amount (about 1 teaspoon) of chocolate into each cupcake liner and spread the chocolate on the bottom and a little up the sides.
 5. Press a prepared peanut butter disc gently into the chocolate layer, and then spoon additional chocolate on top until all of the peanut butter is completely covered in chocolate.
 6. Repeat until all cups have been filled. Cool in the refrigerator until firm.

Yield: 8-10 large size cups

Variations:

- Press into mini muffin cups for bite size treats
- Press into egg or other holiday shaped molds; dip into melted chocolate
- Use milk chocolate chips
- Spoon a tiny dollop of raspberry jam over the peanut butter layer for another delightfully classic pairing
- Decorate with colored sprinkles while chocolate is still soft
- Add a pinch of sea salt flakes
- Press into pan and cut into squares