

This one is for all the Peanut butter and chocolate lovers! Decadent and rich this goes a long way.

Base

1 [Cacao Crunch DIY dry](#) mix

4T Coconut oil, melted

1T Maple syrup

Filling

$\frac{3}{4}$ cup smooth Peanut butter

$\frac{1}{3}$ cup coconut oil, melted

2T maple syrup

Topping

100g dark chocolate

3T coconut oil, melted

Line muffin tin with muffin liners - 8 for standard muffin tin or 15-16 for mini muffin tin

Combine ingredients for the base and press firmly into the bottom of the lined muffin cup, distributing evenly.

Place the filling ingredients in a microwave proof bowl or small pot. Warm gently in the microwave or stove top and stir until all ingredients are smooth and well combined.

Pour on top of base in the muffin cups. Place in the fridge for approximately 20-30 mins so filling begins to harden.

Gently melt chocolate on lowest power in microwave and stir in coconut oil until well combined and smooth.

Pour over filling ensuring chocolate goes to the edges.

Chill

One standard muffin sized peanut butter cup may need cutting in half per person (or even into fourths for children) as it is very rich (but delicious!).

Keep chilled and store in a covered container in the fridge.