PEANUT BUTTER CUPS

BY: FIT FOODIE FINDS

PREP TIME: 15 MIN COOK TIME: 15 MIN TOTAL TIME: 30 MIN SERVINGS: 12

INGREDIENTS

1/4 cup peanut butter, creamy 3 tbsp Premier Protein Vanilla Powder

1 cup dark chocolate chips

1 tablespoons coconut oil

Melt dark chocolate chips and coconut oil, stirring every 45 seconds until chocolate is smooth.

Scoop one teaspoon of the chocolate mixture onto the bottom of each muffin liner. Then, place muffin tin into the freezer for about 10–15 minutes or until chocolate hardens.

Place one protein peanut butter ball on top of each hardened chocolate, carefully flattening the ball with your finger until it has a smooth top.

Add two more teaspoons of the melted chocolate on top of the peanut butter to each liner to complete your peanut butter cup

Place muffin tin in the freezer for another 10–15 minutes until chocolate is hardened.

DIRECTIONS

Fill mini muffin tin with muffin liners and spray with coconut oil spray and set aside

In a medium-size bowl mix peanut butter and protein powder together.

Separate peanut butter and protein mixture into 12 marble sized balls and set aside.

