



Maple Peanut Butter Cups

Ingredients

4 tablespoons creamy peanut butter
4 tablespoons maple syrup or honey
2 cups regular-sized chocolate chips
Sea salt, optional
Mini muffin liners



Directions

1. In a small bowl, combine the peanut butter and maple syrup, and stir until well blended. Fill a mini cupcake pan with liners or arrange mini cupcake liners on plates.
2. Melt the chocolate: either in the microwave in 30-second bursts, stirring after each one, or use a double boiler on the stove.
3. Fill the bottom of each cup with 1 teaspoon of the melted chocolate. Add a small dollop of the peanut butter mixture in the center (about $\frac{1}{2}$ teaspoon), then top it with another teaspoon of the chocolate.
4. Freeze the candies for 5 minutes. Sprinkle sea salt lightly over the tops (if using), then freeze until firm, about 25 minutes more.
5. If you won't be serving them all immediately, transfer them to a container or sealed bag. Store at room temperature for up to 1 week, or in the refrigerator for up to 2 months.

Adapted from Cookie&Kate: homemade mini peanut butter cups