



Mini Peanut Butter Cups

Servings **30 mini cups**

Prep **15 min**

Cook **15 min**

Ingredients

¼ cup Peanut Butter

10 oz. Dark Chocolate Chunks

2-3 Tbsp. Vanilla or Peanut Butter Protein Powder

1 Tbsp. Coconut Oil

Directions

I use this silicon tray and it works great! — [View On Amazon](#)

- 1 Place the silicon tray on a baking sheet or something for more support.
- 2 Double boil chocolate and coconut oil to melt it down.
- 3 Once melted, pour a little chocolate in the base of each cup, just enough to cover the bottom. Then place the tray in the freezer for 10 minutes.
- 4 While that is in the freezer, mix your peanut butter and protein powder in a small bowl. You can add more or less protein powder to your desired taste and consistency. When you are done with that, the base should be good to go!
- 5 Pull the cups out of the freezer. Place a small ball or piece of the filling in each cup. If you need to, warm up the chocolate again and pour the remaining area of each cup with chocolate. Put in the freezer for 10-15 and then they are good to go!