



a better world begins on your plate

**plant-based
eating**
ANIMAL PROTECTION
OF NEW MEXICO

Peanut Butter Cups



This holiday favorite recipe was adapted from a recipe at [allrecipes.com](https://www.allrecipes.com). Shown decorated with cake gel and peanut half.

1 11.5 oz. package vegan chocolate chips (divided into two equal portions)

1 cup peanut butter

1/4 tsp. salt

1/3 cup confectioner's sugar

Fill a small muffin tin with candy papers. Using a double boiler, slowly melt half the chocolate chips. Using a 1/2 teaspoon measuring spoon, drop a dollop of chocolate into each paper, drawing the chocolate up the sides of the paper to create a “cup” of chocolate that is evenly coated on the paper. Be sure the chocolate sticks to the sides of the paper and that it's not too thick on the bottom. Fill approximately 2 dozen papers using this method. Refrigerate until the chocolate is firm.

In a small bowl, mix together the peanut butter, salt, and confectioners' sugar (the mixture should be fairly stiff). Melt the other half of the chocolate chips in a double boiler. Remove the chocolate “cups” from refrigerator, drop a small spoonful of peanut butter mixture into each “cup”. Then using a small spoon, drop a dollop of melted chocolate on each candy, spreading it to the edge of the paper to cover the peanut butter mixture. Refrigerate until firm, remove from muffin tins, store in covered container in refrigerator. Enjoy!