

Raw Reeses



Ingredients

Chocolate

- 3 tbsp cacao powder
- 3 tbsp coconut oil, softened
- 3 tbsp maple syrup
- ½ tsp vanilla
- Pinch of salt

Peanut Butter Filling

- ½ cup pure peanut butter
- 1 ½ tbsp maple syrup
- 3 tbsp coconut oil
- ¼ tsp salt

Preparation

For the Chocolate:

1. Melt the coconut oil and whisk in the cacao, vanilla and salt, set aside.

For the Peanut Butter Filling;

1. In a small saucepan over medium heat on the stove, combine the peanut butter filling ingredients and stir until incorporated.

Assemble:

1. Place 6 small baking liners in a mini cupcake or muffin tray, place 1 tsp of the chocolate into the liner then set in the freezer for about 5 minutes.
2. Place a tsp or more of the peanut butter mix in the cups, put the tray back in the freezer for another 10 minutes until it is hard.

3. Pour the remaining chocolate over the peanut butter, top with a sprinkle of salt, then return the tray to the freezer for another 5 minutes.
4. Store in the freezer.