



Naked Dark Chocolate Peanut Butter Cups

COURTESY OF REAL SIMPLE



This adorable dessert will satisfy late-night chocolate cravings, and is a great last-minute dessert to put together for guests. Adding coconut oil to the chocolate helps give it a shiny finish (if you don't mind the flavor of coconut, feel free to use unrefined coconut oil instead). We like the combination of dark chocolate and peanut butter, but milk or white chocolate will work as well. For the best-tasting bite, you'll want your chocolate layers to be thinner than the peanut butter layer (so that the chocolate shatters and releases the creamy peanut butter interior). To get it right, pour just enough chocolate into each cup so that the bottom is just barely covered

INGREDIENTS

- cooking spray
- 4 ounces dark chocolate, chopped
- 1 tablespoon refined coconut oil
- 1/2 cup creamy peanut butter

DIRECTIONS

1. Spray a 12-cup mini muffin tin with cooking spray (or line with mini muffin liners).
2. Place chopped chocolate and coconut oil in a heatproof bowl set over a saucepan of simmering water; stir occasionally until melted, 2 to 3 minutes. Pour chocolate into the bottom of 12 mini muffin cups until the chocolate just covers the bottom of the cups, reserving some for the top layer. Place in the freezer for 5 minutes.
3. Divide the peanut butter evenly among the cups. Top with more chocolate until the peanut butter is just covered and freeze until solid, about 30 minutes. To pop them out of the muffin tin, run a knife around the edge of each cup.