

Pumpkin Spice Peanut Butter Cups

This is a delicious sweet and nutty treat for those Fall cravings.

Categories

Gluten-free

Yields: 12 servings

Preparation time: 20 mins

Cooking time: 5 mins

Category: Desserts

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Partly raw

Ingredients

Dark chocolate bar 60%-69% cacao	200 gram
Coconut oil	1 tablespoon
Peanut butter, natural, unsalted	43 gram
Pumpkin puree	43 gram
Maple syrup	3 tablespoon
Pumpkin pie spice	1 tbsp
Flake salt	1 x 0.25 tsp

Instructions

1. Melt chocolate and coconut oil in a small pot on the stove, or in a microwavable bowl in 30 second increments stirring in between.
2. Add 1 tbsp of chocolate into each of the muffin spots in the muffin tin, and use a spoon to coat the sides as well.
3. Place the tin in the fridge for the chocolate to harden.
4. Mix the peanut butter, pumpkin puree, maple syrup, and pumpkin pie spice in a bowl
5. Divide the pumpkin filling into your muffin spots and spread out on to the sides.
6. Drizzle the rest of the chocolate on top to cover, and feel free to sprinkle some salt flakes on top of the chocolate.
7. Let your cups sit in the fridge for about 10-15 minutes to harden, and enjoy!