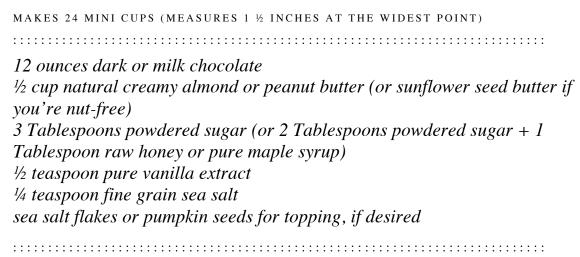
MINI CHOCOLATE ALMOND/PEANUT BUTTER CUPS



- 1. Line a mini muffin tin with paper liners. If you are using a silicone muffin pan, it's probably a good idea to place the pan on a baking sheet or a tray so you can transfer it to the refrigerator more easily.
- 2. Bring a small pot of water to a boil. Break up the chocolate into small pieces and place in a glass bowl big enough to fit over the pot of boiling water without touching the water (this is a double boiler).
- 3. Lower heat so that the water just simmers and place the bowl of chocolate on top of the pot. Melt the chocolate, stirring occasionally, until perfectly smooth. Set bowl aside.
- 4. Mix the almond or peanut butter, powdered sugar, vanilla and salt together in a small bowl until smooth. This mixture should be a consistency that allows you to roll it into small balls.
- 5. Spoon a teaspoonful of chocolate into each lined cup.
- 6. Scoop a teaspoon of the almond/peanut butter mixture and roll into a ball with your hands and press down slightly to flatten a little. Place in the center of each chocolate cup and push down slightly to allow the chocolate to cover the sides, but not the top of the almond/peanut butter disc.
- 7. Pour another teaspoon of chocolate on top of the cups covering the peanut/almond butter mixture completely. Use the back of your teaspoon to smooth out the chocolate on the tops of each cup.
- 8. Sprinkle with a pinch of sea salt or a couple pumpkin seeds if you like and place in the refrigerator for a few hours to harden. If you need to speed this up, place in the freezer.
- 9. Because the chocolate is not tempered, you should keep these refrigerated.