**5-Minute, One-Pot Mini Peanut Butter Cups**

This is the "cheater's version" of a peanut butter cup. These minis combine the nut butter with the chocolate for a quick stir-and-set treat.

**Yield:** 16 servings (mini cups)
**Active Time:** 5 minutes
**Total Time:** 25 minutes

**Ingredients**

* 6 Tbsp. unsweetened organic cocoa powder
* 3 Tbsp. virgin coconut oil
* 3 Tbsp. **Maranatha Creamy Organic Peanut Butter\***
* 1/2 tsp. vanilla extract (optional)
* 4 tsp. coconut sugar (erythritol can be used for sugar free)
* 1 pinch finely ground **Celtic Sea Salt**
* 8-10 drops **NuNaturals Stevia** (to taste)

**Tools**

* Heavy-bottom saucepan
* Candy molds or silicone muffins cups or paper mini muffin liners in a mini muffin pan

**Preparation**

1. In a medium saucepan, combine cocoa powder, coconut oil, and nut butter over very low heat. Stir occasionally until mixture is completely liquefied.
2. Remove from heat and stir in salt, vanilla (if using) and coconut sugar. Add stevia to taste.
3. Pour mixture into silicone candy molds, silicone muffins cups or paper mini muffin liners in a mini muffin pan.
4. Transfer to freezer to set (about 15 minutes).
5. Pop the peanut butter cups out of silicone molds
6. Store them in airtight container in refrigerator.

**Fudge**

**Ingredients:**

* ½ cup coconut butter
* ¼ cup unsalted butter
* ¼ cup coconut oil
* ¼ cup cocoa butter
* 5 tablespoons cocoa powder
* Liquid stevia, to taste (I use 2.5 to 3 squirts of chocolate stevia)
* 1 teaspoon vanilla
* ½ cup walnuts, chopped

**Directions:**

1. Line an 8×8” baking dish with parchment paper.

2. Melt the coconut butter, then whisk in the butter and coconut oil until smooth.

3. Add the remaining ingredients and mix well.

4. Pour the mixture into the prepared pan and refrigerate for about 1-2 hours. Cut into squares once solid.