

## Peanut Butter Cups



1 cup natural peanut butter (I use Adam's)  
4 oz. cream cheese  
6 Tbsp. pure maple syrup  
2 tsp. vanilla  
1/2 cup coconut oil

Blend together and spoon into a mini muffin mold, muffin cups or refrigerate until set up and roll into balls. Place in freezer until solid. Once solid, pop out the cups and lay them face down on a cookie sheet or cutting board. Mix up the chocolate sauce and you can either dip the entire cup in the sauce or spoon/squeeze over the tops. Place back in freezer until firm. Store them in the freezer.

### **Chocolate Sauce**

1/4 cup pure maple syrup  
1/4 cup agave nectar  
1/2 cup cocoa powder  
1/4 cup coconut oil