



Chocolate peanut butter treats

10'

Hands on

6 hours'

Hands off

15

Portion(s)

2

Difficulty



Ingredients

For base

- 150 g cinnamon cookies
- 60 g butter, at room temperature
- 80 g peanut butter

For top layer

- 150 g dark chocolate couverture, finely chopped
- 50 g peanut butter

To decorate

- 3-4 tablespoons peanut butter

Method

- In a food processor, beat the cinnamon cookies, butter and peanut butter until completely combined.
- Divide it among 15 [muffin cups](#) and smooth the surface with a spoon to create the base.
- Refrigerate to chill.
- Melt the finely chopped couverture and peanut butter in a bain marie or in a microwave.
- Mix until completely incorporated.
- Add the mixture over the base.

To decorate

- In a bowl, add the peanut butter and heat in a microwave until it melts.
- Add a few drops to the chocolate mixture and use a toothpick to make shapes that you like on the surface.
- Refrigerate for a few hours to chill and serve.

Διατροφικός πίνακας

Nutrition information per portion

207 Calories (kcal)	15.9 Total Fat (g)	7.3 Saturated Fat (g)	10.0 Total Carbs (g)
10%	23%	37%	4%
7.3 Sugars (g)	4.8 Protein (g)	2.1 Fibre (g)	0.14 Sodium (g)
8%	10%	8%	2%