

## **Green & Black's Organic Burnt Toffee, Peanut Butter Banana Cups**

*Have two ever been so perfectly paired as peanut butter and chocolate? These impressively simple, bite size cups feature a banana and peanut butter filling, coated in Green & Black's Organic Burnt Toffee Chocolate and finished with fleur de sel.*

### **Ingredients: Filling**

1	Ripe banana, diced
½ cup	Natural peanut butter
2 tsp	Coconut oil, melted
¼ tsp	Vanilla extract

### **Ingredients: Cups**

200 g	Green & Black's Organic Burnt Toffee Dark Chocolate, finely chopped (2 bars)
2 Tbsp	Coconut oil, melted
	Fleur de sel, for garnish

### **Directions**

In a small food processor, puree the banana, peanut butter, coconut oil and vanilla extract until smooth and creamy. Set aside.

Place the chocolate into a medium sized glass bowl and set it over a small saucepot filled 1 inch up with water. Bring the water to a simmer and slowly stir the chocolate until it melts. Remove from heat.

Using a small spoon, carefully spoon a thin layer of the Green & Black's Organic Burnt Toffee Dark Chocolate onto the bottoms of 8 regular sized silicon muffin containers or 50 very-mini sized silicon molds. Place the molds onto a baking sheet and transfer to the freezer to harden for at least 5 minutes.

Remove the chocolate molds from freezer. Take the filling and make a ball no wider than the diameter of the muffin or candy mold then press it on top of the chocolate base, being careful not to touch the sides of the mold. Make as flat a surface as possible.

Using a small spoon, pour the chocolate slowly down the sides to envelope the filling and on top to fully cover the peanut butter. Transfer to the freezer to fully set for at least 20 minutes.

Right before serving, sprinkle the cups with a pinch of fleur de sel and enjoy. These can be made well in advance, but are best enjoyed within 15 minutes of removing them from the freezer.

**Tips:** If using regular sized molds, a heaping tablespoon of filling should suffice; if using the mini candy molds, it will take a ½ teaspoon of filling for each cup.

