# **Marshmallow Peanut Butter Cups**

### **Ingredients:**

* 1 cup of mix mush-melo & regular marshmallows to preference
* 1 bag of chocolate chips
* 1 tablespoon coconut oil
* ½ cup peanut butter
* 14 mini cupcake liners

### **Instructions:**

1. In a small saucepan turned on very low heat, melt together chocolate chips and coconut oil.
2. Once fully melted, remove from heat and start placing 2 tsp size spoonfuls of chocolate into each cupcake liner. Using the back of a spoon or a brush, cover the walls of the liners evenly with chocolate.
3. Place in the refrigerator for at least 10 minutes, or the freezer for 5 minutes. Take them out and drop a tsp of peanut butter in each cup.
4. Stick 3 marshmallows on top of the peanut butter. Pour the rest of the melted chocolate over the cups, making sure to cover the marshmallows completely.
5. Refrigerate for another ten minutes or until the chocolate is solid - and enjoy!

**Note:** Keep these stored in your fridge or freezer.