

Dark Chocolate Peanut Butter Puffed Rice Crunch Cups

Prep 10 min | Chill 20 min | Total 30 min | Makes 12 mini cups

INGREDIENTS	
5 ounces	85% dark chocolate, finely chopped
5 tablespoons	natural creamy unsweetened peanut butter, well stirred and divided
1 1/2 teaspoons	coconut oil, divided
1/4 teaspoon	fine sea salt
2 cups	plain puffed rice cereal
1 tablespoon	finely chopped roasted peanuts (optional)
	A small pinch of flaky sea salt, for finishing

DIRECTIONS	
01	Line 12 wells of a mini muffin pan with paper liners. Measure the puffed rice into a medium heatproof bowl so it is ready before the chocolate melts.
02	Put the chopped chocolate and 1 teaspoon of the coconut oil in a completely dry microwave-safe bowl. Microwave in 15-second bursts, stirring thoroughly after each one, until the chocolate is almost smooth. Stop heating and stir until the final pieces melt.
03	Add 1/4 cup of the peanut butter and the fine sea salt to the warm chocolate. Stir until the mixture is glossy and completely even.
04	Pour the chocolate mixture over the puffed rice. Fold gently with a silicone spatula until every grain is thinly coated without crushing the cereal.
05	Divide the mixture among the 12 liners, using about 2 tablespoons for each cup. Press just enough to help each portion hold together while keeping the airy texture. Refrigerate for 15 minutes.
06	Stir the remaining 1 tablespoon peanut butter with the remaining 1/2 teaspoon coconut oil. Warm for 5 to 10 seconds in the microwave if needed, then drizzle a little over each cup. Add the optional chopped peanuts and the lightest pinch of flaky salt.
07	Refrigerate for 5 minutes, until the drizzle is set. Lift the cups from the pan and let them stand at room temperature for 5 minutes before eating so the chocolate is crisp but not rock-hard.