

Peanut butter cups
24 peanut butter cups

Chocolate
12 oz package of trader joes chocolate chips
they are vegan so they are dairy and gluten free
4 Tablespoons of crisco shortening
1 cup sugar

Filling
3/4 cup almond meal donut hole crumbs,
create by processing donut holes in a food processor
I used 6 and had way more than I needed.
(can probably use a different gf cookie crumb or cereal)

<http://www.lincolntent.com/recipes/AlmondMealDonutHoles.pdf>

1/2 cup crunchy peanut butter
1/2 cup sugar
1/2 cup GFCF melted margarine - I use blue bonnet light



Line a 24 cup mini muffin pan with cupcake liners. They can be paper.
To make filling put all of the ingredients in a food processor and mix well. Set aside
Melt chocolate chips and Crisco in the microwave. stir every minute until totally melted. Mix in sugar.
Put a little chocolate in the bottom of each cupcake liner enough to cover the bottom well. Next add a
teaspoonful of filling to each cupcake. Finally top with chocolate. Stick in the refrigerator for a few
hours to set. Store in refrigerator in a sealed container.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>