

# Reeses Peanut Butter Eggs

Ingredients:

- 1/4 cup peanut butter
- **optional dash salt**
- 1/4 cup powdered sugar
- **2 tbsp cocoa powder**
- **2 tbsp virgin coconut oil**
- **2 tbsp pure maple syrup, honey, or agave**
- **2 tbsp powdered sugar or oat flour, if needed**

Mix first three ingredients in a bowl to form a crumbly dough. Taste, and add a little more salt if desired. Transfer to a ziploc, smush into one big ball, then form dough into flat little ovals or egg shapes. Freeze 1 hr or until firm. Meanwhile, mix the cocoa and melted coconut oil in a shallow dish. Add the maple syrup Mix until it looks like chocolate sauce. Take one “egg” from the freezer at a time and dip in chocolate, using a corn skewer or fork. Immediately return covered egg to the freezer to harden. Best to store these in the freezer as well. You can thaw a little before eating, or eat when frozen—either way, they’re awesome!



**WRCC** | **RECIPE**

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