



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Dark Chocolate Peanut Butter Hearts

Makes 24 hearts

Ingredients:

- 2 ½ cups creamy peanut butter
- ½ cup unsalted butter, melted
- 2 tablespoons agave nectar
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- 12 oz. bag dark chocolate chips

Directions:

1. Line 9 x 13-inch dish and a baking trays with parchment paper.
2. In a mixing bowl stir together peanut butter, melted butter, agave nectar, and vanilla. Stir until creamy and smooth. Next, gradually mix in powdered sugar.
3. Press the mixture into prepared dish. Smooth the top with spatula or simply press it with your palms to flatten into about ¼-inch thick layer.
4. Place it in the refrigerator until firm enough for cutting (about 30 minutes - 1 hour).
5. Using small heart shaped cookie cutter (or other shape!), cut out the hearts and place them on the prepared baking tray. You can reshape trimmings of batter, knead, and cut into heart shapes.
6. Refrigerate the hearts for 30 minutes or until completely firm.
7. Melt the chocolate in the microwave until melted through.
8. Gently dip each heart into melted chocolate to cover the top. Work in batches if needed, as the peanut butter mixture will soften quickly. Place the chocolate covered hearts on the second parchment paper lined tray and refrigerate until chocolate has set.