



Chocolate Peppermint Cups

Makes about 12-15 mini cups

Ingredients

- 2 tablespoons raw honey
- 1/4 teaspoon peppermint extract
- 1 cup dark chocolate (70+ cocoa), chopped (or 6 oz dark chocolate chips)
- Flaky sea salt, such as Maldon, for sprinkling
- Mini cupcake liners (look for them in the baking aisle)

Instructions

1. In a small bowl, stir together the honey and peppermint extract until combined. Arrange mini cupcake liners on plate(s) or fill a mini cupcake pan with the liners, if you have one.
2. Melt the chocolate (I did this in the microwave in 30-second bursts, stirring after each one, or you can use a double boiler on the stove). Fill the bottom of each cup with 1 teaspoon of the melted chocolate. Add a small dollop of the honey mixture in the center, then top it with another teaspoon of the chocolate.
3. Sprinkle a little sea salt over the cups (note: if you want the salt to stay visible on top, wait until the cups have chilled for about 5 minutes and then sprinkle with salt). Freeze the candies until firm, about 30 minutes. For maximum longevity, store them in the refrigerator in a sealed bag.

Notes

Change it up: To make other flavors of chocolate cups, you can use any oil or extract that would pair well with chocolate in place of the peppermint, such as rose, almond, or anise.

Make it soy free: Make sure your chocolate is free of soy derivatives like soy lecithin. Check out Enjoy Life and Pascha brands.

Recipe and photo from cookieandkate.com