



## KETO CHOCOLATE PEANUT BUTTER CUPS

Protein-Packed / Collagen-Rich / Keto-Friendly / Low-Carb

Recipe by Curtis (@ketoxjunkie)  
and featured on MariGoldFoods.com

### INGREDIENTS:

#### Peanut Butter Layer

- 1/2 cup peanut butter (no sugar added)
- 1 Tbsp - or more - ghee (or you can use coconut oil)
- 2 scoops - or more - MariGold Peanut Butter Whey Isolate Protein Powder
- 1/4 cup MariGold Allulose - to "sweeten" it up just a bit

#### Chocolate Layer

- 1/2 cup low-carb dark chocolate chips
- 2 scoops MariGold Hot Cocoa Collagen Peptides
- 1 Tbsp ghee

### DIRECTIONS:

1. In a bowl add all peanut butter layer ingredients and microwave for 30 seconds and mix until smooth.
2. Pour your protein peanut butter into any container, I just so happen to have peanut butter cup silicone molds.
3. Place in the fridge to firm up and then make your chocolate layer, using the same method you did the peanut butter.
4. Pour your chocolate on top of the peanut and place back into the fridge to firm up and you're done!



Featuring MariGold  
Hot Cocoa  
Collagen Peptides Powder  
(MariGoldFoods.com)

