



STUFFED CHOCOLATE PROTEIN CUPS

Recipe by Erica (@ketobydesign)
and featured on MariGoldBars.com

"(MariGold Bars) are delicious on their own but I couldn't fight the urge to dunk them into chocolate and thus this recipe was created."

- Erica @ketobydesign

INGREDIENTS:

- 1/2 cup of sugar free chocolate chips
- MariGold Bars (flavors used in the recipe: Salty Caramel & Cookie Dough!)

DIRECTIONS:

1. Melt 1/2 cup of sugar free chocolate chips, I opted for dark chocolate. These bars are sweetened with stevia and I didn't want the chocolate to make the recipe TOO sweet, so it's def the way to go IMO.
2. When the chocolate is melted add a thin layer to the bottom of your silicone cup mold.
3. Cut up the protein bars into squares, I got 9 pieces out of each of my bars and they fit perfectly. Add 1 piece into each cup and cover in chocolate.
4. Let the chocolate solidify or if you're like me, pop into the freezer and they will be ready to eat in about 5 minutes



Featuring MariGold
Salty Caramel & Cookie Dough!
Protein Bars
(MariGoldBars.com)

