

Monster Cookie Cups

Ingredients:

Oat Layer:

- 2 cups quick-cooking oats
- 1/2 cup honey
- 1/3 cup all-natural creamy peanut butter
- 1/3 cup mini chocolate chips
- Optional: 1-2 teaspoons water

Chocolate Layer:

- 6 oz. dark chocolate chopped
- 2 teaspoons coconut oil

Peanut Butter Layer:

- 1/2 cup all-natural creamy peanut butter
- 1 teaspoon coconut oil
- 1/4 cup mini M&Ms
- 2 tablespoons mini chocolate chips

Directions

1. Line a metal muffin pan with lines
2. First, make the oat layer. Add the quick-cooking oats, honey, peanut butter, and mini chocolate chips to a bowl and stir all of the ingredients together until combined. If it seems dry, add 1 to 2 teaspoons of water. Scoop about 2 tablespoons of the oats into the bottom of each muffin cup and firmly press them into the cup.
3. Next, mix the chocolate layer. Transfer the chocolate and coconut oil into a microwave-safe bowl. Heat the chocolate on high for 20-second increments until the chocolate is melted. Be sure to stir the chocolate and coconut oil in between each increment
4. Scoop 2 teaspoons of the melted chocolate and add it on top of the oat layer. Place in the freezer for 5 minutes.
5. Add the creamy peanut butter and coconut oil into a separate microwave-safe bowl and microwave the mixture for 15 seconds. Stir until well combined. Add 2 teaspoons of the peanut butter mixture to the top of the chocolate layer. Swirl the pan again to even out the peanut butter. Then, add mini m&ms and mini chocolate chips to the top of each cup
6. Place the muffin tin in the freezer for at least 30 minutes to an hour to set.
7. When the oat cups have set remove them from the muffin pan and transfer them into a freezer bag and store the oat cups in the freezer.