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Vegan Magazine

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20 FESTIVE RECIPES
for **THANKSGIVING**
& **CHRISTMAS**

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OVER THE HOLIDAYS
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+ RECIPES

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NOT ONE, BUT TWO
»» **READER GIVEAWAYS!** ««

GINGERBREAD PEANUT BUTTER CUPS

Rachel - Healthy & Psyched

These festive inspired gingerbread peanut butter cups are the perfect gift for your peanut butter loving friends (or yourself!) this Christmas.

INSTRUCTIONS

1. Line a cupcake tin with 6 paper cases.
2. Melt the chocolate. Break the chocolate into smaller chunks and place in a microwave safe bowl. Then melt the chocolate in the microwave for 2 x 30 seconds, stirring in between and at the end until all of the chocolate has melted.
3. Make the gingerbread peanut butter by mixing together the peanut butter, maple syrup, half a tablespoon of ginger powder and optional spices. Taste it to see if you think it needs more spice and add more if you like.
4. Take 1 tbsp of gingerbread peanut butter and roll it into a ball. You should end up with six balls.
5. Place 1 tbsp of chocolate into the bottom of each case.
6. Add in a gingerbread peanut butter ball and then top with 1 tbsp of chocolate making sure the peanut butter is fully covered.
7. Leave them to set and then take them out of the cases and enjoy.

INGREDIENTS

- 200g chocolate (I used 85% Dark)
- 5 tbsp Pic's peanut butter
- 2 tbsp maple syrup
- ½ to 1 ½ tbsp ginger powder (or to taste)
- Optional: pinch of cinnamon, nutmeg and/or cloves.

Rachel —



Rachel is the recipe creator at healthyandpsyched.com. Rachel wants to use her blog to make health and well-being accessible to anyone at any stage in their nutrition journey. On Healthy and Psyched there are a wide range of plant-based recipes, lifestyle tips and inspiring articles.

Website: healthyandpsyched.com

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