

## Dark Chocolate Peanut Butter Salted Tartlets



### Ingredients:

15 mini phyllo shell(s), thawed  
3/4 cup 60-70% dark chocolate, roughly chopped  
1/4 cup low-fat milk  
1/4 cup creamy peanut butter  
1 teaspoon butter  
1/2 teaspoon vanilla extract  
1/2 teaspoon coarse sea salt

### Directions:

- 1) Preheat your oven to 350 degrees.
- 2) Line a baking sheet with parchment paper and place the phyllo shells on the paper. Place the baking sheet in the oven and cook the shells for 3-5 minutes until lightly browned.
- 3) In a small saucepan, heat the milk, peanut butter and butter over medium-high heat, stirring occasionally, until the butter and peanut butter have melted.
- 4) Add the chocolate and vanilla extract and stir until the chocolate melts.
- 5) Remove the saucepan from the heat and allow the chocolate mixture to cool for a few minutes.
- 6) Carefully spoon the chocolate mixture into the phyllo shells then chill them in the refrigerator for 10 minutes until the filling is set. Sprinkle the tarts with the sea salt and serve.