



dulche de leche cups;

1. (dull-chay duh leh-chay kupz) *noun*. Milk chocolate cups stuffed with dulce de leche.
2. Produces 30 servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

$\frac{1}{4}$ c. dulce de leche
salt, as desired

2 heaping c. milk chocolate candy
coating

*required: silicone candy shells, or
candy wrappers

Instructions;

1. Melt 1 heaping c. of milk chocolate candy coating in 30 second increments in the microwave.
2. Fill cups $\frac{1}{3}$ of the way with melted chocolate, and swirl around to coat all sides. For candy wrappers, add chocolate and paint up sides.
3. Tap silicone shell on the counter to eliminate air bubbles, and add to the fridge for 3-5 minutes. Sprinkle with salt as desired.
4. Remove shells from fridge and add $\frac{1}{4}$ - $\frac{1}{2}$ tsp. dulce de leche. to each cup. Dip finger in a tiny bit of oil and flatten the dulce de leche.
5. Return to fridge, and meanwhile, heat the second c. of milk chocolate candy coating in 30 second increments in the microwave.
6. Top candy shells or candy wrappers with chocolate, and tap to eliminate air bubbles.
7. Refrigerate until set, then pop out the candies or serve in wrappers.