



Peanut Butter cups

If you're looking for something quick and easy, you've gotta try this!

Ingredients:

16 oz semi-sweet or milk chocolate, chopped (or use chips)
2 Tablespoons unsalted butter, room temperature
1/3 cup confectioners sugar
1/2 cup creamy peanut butter

Directions:

In a small glass bowl, heat half of the chocolate in the microwave for 30-60 seconds. Remove from the microwave once the chips begin to slightly melt. Use a fork to stir until smooth, using the heat of the chocolate to melt the remaining chips entirely. If needed, re-heat in 10 second intervals until smooth. DO NOT over heat the chocolate, as it will burn and seize.

Line a muffin tin with cupcake papers. Spoon a small amount (about 2 teaspoons) of chocolate into the bottom of each paper. Tap the pan on your counter top to help smooth and spread the chocolate. Place the pan in the freezer for 15 minutes to harden the chocolate. Meanwhile, prepare the peanut butter.

In a small bowl, beat together peanut butter, butter and confectioners sugar until smooth and fluffy. Remove the pan from the freezer, and spoon a small amount of peanut butter on to the chocolate layer. Again, tap on counter top to level and spread the peanut butter. Return the pan to the freezer and allow to harden for about 15 minutes.

Repeat the first step and melt the remaining chocolate in the same manner. Spoon the top chocolate layer over the peanut butter and return to freezer.

Serve very cold, and enjoy!

Recipe Source: Adapted from Fifteen Spatulas