

Chocolate Peanut Butter Cups

Ingredients

2 cups milk chocolate chips
2 tablespoons shortening
 $\frac{3}{4}$ cup chunky peanut butter
1 cup confectioners' sugar
 $\frac{1}{4}$ cup light brown sugar
 $\frac{1}{4}$ cup butter
 $\frac{2}{3}$ cup graham cracker crumbs



Preparation

- 1) Line a mini-muffin tin with cupcake liners, set aside. Line a baking sheet with parchment paper, set aside.
- 2) In a medium saucepan, combine peanut butter, butter, and the brown sugar. Heat until completely melted, and starting to bubble a little, stirring constantly.
- 3) Remove from the heat, then add the powdered sugar and graham cracker, about $\frac{1}{4}$ cup at a time, stirring until completely combined before adding more. Set aside to allow to cool.
- 4) Melt the chocolate chips and shortening together in the microwave in 30-second increments, stirring after each interval until melted.
- 5) Spoon a little melted chocolate into the bottom of each lined muffin cup (you want to leave chocolate leftover.)
- 6) Use a spoon to scoop out the peanut butter mixture, and roll into a thick disk (size disks to fit comfortably into the muffin tins without quite touching the edges). Line up these peanut butter patties on the parchment paper on the baking sheet.
- 7) Refrigerate the muffin tins with chocolate-bottomed cupcake liners, and the baking sheet with the peanut butter patties for 30 minutes.
- 8) Place a peanut butter patty into each cupcake wrapper in the tin. Then use a scoop or a spoon to add more melted chocolate on top (you'll probably need to re-melt the chocolate in the microwave for a few more 30 second bursts). Make sure the chocolate goes over and around each patty. Refrigerate for another 30 minutes before serving. Store in the fridge or freezer.

1 hour 30 minutes to prepare; serves 15