

Peanut Butter Cups

Recipe by: theMixingBowlDiary.com

found at: FromScratchClub.wordpress.com

{makes 15-2inch peanut butter cups }

Ingredients

- 1 cup chocolate chips {you can substitute Dairy Free chips }
- 4 tablespoons butter {you can substitute vegan "butter" }
- 1/2 cup honey
- 3/4 cup natural peanut butter

paper muffin liners {I used the mini size 2inch liners, but you can use any size you like }

Instructions

1. Spread out the muffin liners on a large cookie sheet, or in a mini muffin pan.
2. Melt 1 cup of chocolate in the bowl of a double boiler. Once melted, spoon 1 teaspoon of the melted chocolate into each paper muffin liner. Spread chocolate around the bottom and up the sides.
3. Place all the chocolate coated muffin liners in the fridge for 15 mins to allow the chocolate to harden
4. While the chocolate is setting, make the peanut butter filling
 1. Mix the butter, honey and peanut butter in the mixer until fluffy.
 2. Pipe the peanut butter mixture into the chocolate coated muffin liners.
 3. Fill to about 3/4 full. Spread to make sure it is smooth.
 4. Place all of the muffin liners back in the fridge to allow the peanut butter to set. I would give it 1 hour to make sure the filling has thickened.
5. If your chocolate has hardened at this point, warm it back up so that it is thin and able to spread. Spread a layer of chocolate over top of each peanut butter filled cup. Make sure you cover the peanut butter layer completely.
6. Place the peanut butter cups back into the fridge for 15 mins to harden.
7. Store the peanut butter cups in the refrigerator {if you don't eat them all right away! }

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