Peanut Butter Cups

A homemade chocolate-and-peanut favorite



MAKES

24 mini cups

TIME

30 min active + 40 min chill

TOOLS

Mini muffin pan; 24 paper liners

BAKER'S NOTE

Make the filling disks narrower than the liners so the chocolate can seal around the sides.

Ingredients

16 oz chocolate candy coating
1/2 cup creamy peanut butter (not natural style)
1/2 cup powdered sugar
2 tbsp butter, softened
Pinch of salt

How to Make It

1. Line the pan. Mix peanut butter, sugar, butter and salt until firm. Divide into 24 small flattened disks.
2. Melt coating as its package directs. Spoon about 1 tsp into each liner; spread slightly up sides. Chill 10 minutes.
3. Add a filling disk to each, keeping it inside the chocolate edge. Cover with more coating; tap pan gently. Chill about 30 minutes until set.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze up to 1 month; thaw sealed in the refrigerator.

Assembly variation developed for this collection.