



Chocolate Peanut Butter Cups

Ingredients:

- 3 tablespoons powdered sugar
- ½ cup creamy peanut butter
- 1 cup melted chocolate (baking style preferred)

Instructions:

1. Prepare a cupcake tin or tray with 6 liners
2. In a bowl stir peanut butter and powdered sugar together until smooth
3. Microwave chocolate in 30 second intervals mixing in between until completely melted
4. Spread 1-2 tbsp of chocolate in the bottom of each cupcake liner
5. Add 1-2 teaspoons of the peanut butter mixture on top of the chocolate
6. Cover peanut butter with more chocolate and smooth out the top
7. Refrigerate until chocolate has hardened, around 30 minutes
Remove peanut butter cups from the liners and enjoy!

Prep Time: 5 minutes

Cooking Time: 10 minutes

Equipment:

- Mixing Bowl
- Cupcake Liners
- Mixing Spoon
- Measuring cups
- Cupcake tray tray to hold cups

Servings: 6

Serving Size: 1 peanut butter cup



Variations:

Use mini cupcake liners for mini peanut butter cups

Change out the peanut butter for any nut butter substitution, for some texture use crunchy

Can use any variety of chocolate: dark, no added sugar, etc

Nutrition Information: 303kcal, 26g carb, 20g fat, 2g fiber, 7g protein

Thank You to ASUA, SHAC, UA Campus Health, and UA Campus Pantry