



HOMEMADE PEANUT BUTTER CUPS

INGREDIENTS

- 1/2 cup creamy peanut butter**
 - 2 TBSP unsalted roasted peanuts,
chopped**
 - 12 oz. semisweet mini chocolate chips**
 - 4 oz. white chocolate, chopped**
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DIRECTIONS

- 1 Line two 12-cup mini muffin pans with paper liners; set aside. In a microwave-safe bowl, combine white chocolate and peanut butter. Microwave, until almost melted, 1 to 1 1/2 minutes, stirring halfway through. Set aside to cool slightly.**
- 2 Meanwhile, place semisweet chocolate in another microwave-safe bowl. Microwave, stirring once or twice, until almost melted, 2 to 3 minutes.**
- 3 Dividing evenly, use a spoon to layer semisweet chocolate and peanut-butter mixture into liners, beginning and ending with chocolate; sprinkle with peanuts. Place muffin pans in freezer until peanut butter cups are firm, about 15 minutes. Bring to room temperature before serving.**