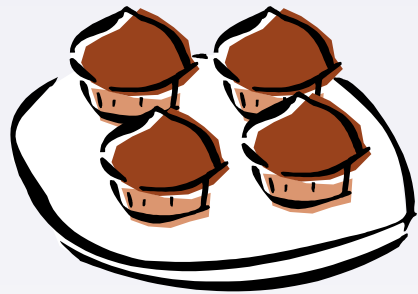


Peanut Butter Cups

- 1 C Graham cracker crumbs
- 3 T Butter, melted
- 3/4 C Peanut butter, smooth
- 1 1/2 C Powdered sugar
- 1 1/2 t Vanilla extract
- 1/2 C Chopped peanuts, if desired

- 12 oz. Bag of semisweet chocolate chips (divided)
- 1/2 C Peanut butter, smooth (divided)



This recipe can be super easy and fast, or if you want a truly authentic peanut butter cup experience, it can be more of a project. It's really up to how much you enjoy spending time in the kitchen. Both are delicious

Fast :

Melt half of the chocolate chips with 1/4 cup of peanut butter. Spread in the bottom of an 8-inch square pan. Put in the refrigerator until hard to the touch. Combine the graham cracker crumbs with the next 5 ingredients. Spread over the chocolate layer. Melt the second half of the chocolate chips with the other 1/4 cup of peanut butter. Spread over the filling . Refrigerate until hard. Cut into 1-inch squares.

Fun:

Combine the graham cracker crumbs with the next 5 ingredients. Form into patties the size of a stack of three nickels. (This is the part that takes a while) Melt the chocolate chips and peanut butter together. Put half into as many miniature muffin cups as possible, preferably nonstick. (The paper muffin cups don't work well for this.) Place a patty on each and cover with the rest of the chocolate/peanut butter mix. Refrigerate until hard. Pop out of the muffin tins.



brought to you by

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author of the Bakery Sisters series from HQN

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