

Peanut Butter Cups

Ingredients

- 20 oz Chocolate
- $\frac{1}{2}$ C Peanut Butter
- $\frac{1}{4}$ C Butter, softened
- 1 C Powdered Sugar



Directions

- Mix peanut butter, butter, powdered sugar until smooth. Make into marble sized balls.
- Melt chocolate in double-boiler.
- Spoon melted chocolate into the bottom of $\frac{3}{4}$ oz paper sauce cups.
- Add a peanut butter ball.
- Spoon more melted chocolate over the peanut butter ball until covered completely.
- Chill in the fridge for at least 4 hours.
- Store in an airtight container in the fridge for up to 2 weeks or the freezer for up to 6 months.