



## Big Tips Peanut Butter Pods

(Makes 50 Pods)

Ingredients:

1/3 cup powdered sugar  
3 tablespoons heavy cream  
1/4 teaspoon vanilla extract  
6 oz. White Chocolate  
1 1/2 cup chunky peanut butter (do not use fresh ground or old-fashioned style)  
16 oz. semisweet chocolate, chopped  
3 oz. dry roasted peanuts, separated in halves  
50 Confection use foil crinkle cups

Mix sugar, cream and vanilla in medium bowl.

Combine white chocolate and chunky peanut butter into top section of double boiler. Place water in bottom section and turn stove-top heat source to medium. Heat and stir mixture with rubber spatula until white chocolate is melted completely into peanut butter.

Add peanut butter and white chocolate filling into medium bowl with sugar, cream and vanilla. Combine ingredients with spatula until thick paste forms.

Cover peanut butter filling and refrigerate until well chilled, about 45 minutes.

While the filling mix cools, place 50 small foil candy cups (measuring 1 inch in diameter at widest point) on 2 cookie sheets.

Next, melt 8 oz. semisweet chocolate in top of double boiler over simmering water, stirring until smooth. Remove top pan from over water and cool for about 5 minutes. Drop about 1 teaspoon of melted chocolate into each foil cup. Rotating each cup, spread chocolate along insides of foil candy cups with small spoon. Refrigerate cups on sheets until chocolate is set, about 20 minutes.

Drop 1 rounded teaspoon peanut butter filling into each cup. Flatten slightly with back of spoon.

Melt remaining 8 oz. semisweet chocolate in top of double boiler over simmering water. Remove top pan from over water and cool for about 5 minutes. Spoon melted chocolate (about 1 teaspoon) into each cup to cover filling completely. Add a peanut halve to each peanut butter cup top. Refrigerate until chocolate is completely set, about 30 minutes.

Store peanut butter cups in airtight container and refrigerate. Serve at room temperature.