

# Crispy Peanut Butter Cups

Servings: 24

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Total Time: 1 hour

## Ingredients

12 ounces semi-sweet chocolate chips  
1 tablespoon unsalted butter  
3/4 cup (6.5 ounces) creamy peanut butter  
1/4 cup (1 ounce) powdered sugar  
1 cup (1 ounce) crispy rice cereal  
24 mini cupcake liners  
1 teaspoon Kosher salt

*These can be served at room temperature or chilled. If your kitchen tends to be warm, or if you are making these in the summertime, store these in the fridge to prevent the chocolate from melting.*

## Directions

**For the Chocolate Cups:** Place the chocolate in a microwave-safe bowl and microwave it until the chocolate is melted, stirring every 30 seconds. It should take about 90 seconds. Set aside to cool slightly.

Set the mini cupcake liners into a mini muffin pan for stability while filling them up. Using a teaspoon, pour about 2 teaspoons worth of chocolate into each mini cupcake liner. Then use the back of a spoon to evenly coat the sides. You want the chocolate all the way to the top of the liner, You should be left with about 1/3 of the melted chocolate.

Place the mini muffin pans, with the coated liners, in the freezer for 10 minutes.

**For the Peanut Butter Filling:** While the shells are in the freezer, make the peanut butter filling. Add the butter and peanut butter to a large microwave bowl. Microwave for 30 seconds, or until the butter is melted and peanut butter is a little loose. It should be easy to mix.

Add in the powdered sugar and rice cereal and mix until well combined. Set aside until the chocolate shells are ready.

**To Assemble:** After 10 minutes, remove the coated liners from the freezer. Fill each shell 3/4 of the way up with the peanut butter filling and use the tip of your spoon to level it out/compact it into the shell a bit.

## **Directions. cont.**

Pour the remaining chocolate, about a teaspoon or so per cup, over the peanut butter mixture and spread so it completely covers the filling. Sprinkle each cup with Kosher salt.

Return the filled cups to the freezer to harden for 10 more minutes.