ANA's Kitchen Corner

3-Ingredient Peanut Butter Cups

Ingredients

For 6 servings

3 tablespoons powdered sugar, sifted

½ cup creamy peanut butter (120 g)

1 cup chocolate (170 g), melted or use Reese's Shell Syrup

Preparation

Prepare a cupcake tin with 6 liners.

Stir peanut butter and powdered sugar together until smooth.

Spread 1 to 2 tablespoons of chocolate in the bottom of each cupcake liner.

Dollop 1 to 2 teaspoons of the peanut butter mixture on top of the chocolate.

Cover each dollop of peanut butter with more chocolate and smooth out the top.

Refrigerate for 1 hour or until chocolate has hardened.

Remove peanut butter cups from the liners.

Enjoy!

Recipe from: www.tasty.com

Ana's Kitchen tips:

1. For this recipe add crushed graham crackers to the peanut butter for a crunch!!

2. Shut the stove off before eggs are done. The trick to great eggs is to not overcook them! Whether you scramble, fry, or poach, always turn off the stove a few minutes before the eggs look done—even when they seem a bit runny. The remainder of the heat will cook them to fluffy perfection.

3. To make perfect sunny-side up eggs, put a lid on your pan and cook on low heat, it helps the white cook more evenly while the yolk stays runny without burning the bottom.