

PEANUT BUTTER & JELLY CHOCOLATE CUPS RECIPE

Ingredients

- 2 cups chocolate chips/ dark chocolate chips
- 1 teaspoon (tsp) coconut oil
- 12 muffin cup liners
- 1 cup peanut butter
- 1 cup powdered sugar
- 1/2 cup Cherchies® Preserves of choice or Cherchies® Butter Spreads
- Coarse sea salt for garnish (optional)

Preparation

1. Line a 12 cup muffin tin with disposable cupcake liners.
2. Combine Peanut Butter and powdered sugar in a medium bowl. Mix ingredients with hand mixer until combined.
3. Scoop mixture with melon ball scooper (1 inch) and place the mixture on a parchment paper lined tray. Place tray in the freezer for about 10 minutes. Remove Peanut Butter balls from the freezer and flatten with a spatula. Return to freezer while you prepare the chocolate.
4. While peanut butter patties are chilling, prepare the chocolate. Melt the chocolate chips and 1 teaspoon (tsp.) coconut oil in a bowl over a pan filled with about 1 1/2" water. Turn the burner on high and stir chips as they begin to melt. (You could melt chips in microwave if your prefer, heating on 50% power for 30 second intervals, stirring each time until completely melted). When all the chocolate chips are melted, remove the pan and bowl from heat and turn off the stove.
5. Add about 1 Tablespoon (Tbsp.) (dollop) of melted chocolate to each muffin cup. Use a clean art brush to spread the chocolate up the sides. Afterwards, tap the pan on the counter to even the chocolate in the cups.



6. When peanut butter patties are not tacky, remove them from the freezer and place patties in the middle of the chocolate cup. Add 1 teaspoon (tsp) [Cherchies® Preserves](#) or [Cherchies® Fruit Butter Spreads](#) and carefully spread over peanut butter patty, making sure not to go to the edge. The chocolate needs to go on the sides and top.
7. Add the remaining chocolate (1 Tablespoon (Tbsp)) to each of the cups. Use a spoon or small spatula and spread chocolate over peanut butter and jelly to the edge of the cupcake liner to seal in the yumminess.
8. Refrigerate for 20 minutes or until set. Remove from refrigerator, sprinkle with coarse sea salt and enjoy!