

Christine's Vegan Chocolate Peanut Butter

"These peanut butter cups are to die for!"

Chocolate peanut butter cups with semi-sweet chocolate and high-quality peanut butter has amazed both vegans and non-vegans alike. When I first heard people say "these vegan peanut butter cups are to die for," I was not surprised. Most peanut butter cups are smothered in low-quality milk chocolate filled with low-quality partially hydrogenated peanut butter and refined sugar. So when people taste something with high-quality, minimally refined ingredients, it always tastes better. Since I am not trained as a pastry chef or candy maker, I developed my own, simpler way of preparing these little delicacies. First, I mix pure peanut butter with evaporated cane juice powdered sugar, a small amount of high-quality vegan margarine, and cereal. Then I mash that mixture into a mini-muffin tray and dab melted semi-sweet chocolate on top of the peanut butter making what we might call reverse peanut butter cups.

Ingredients

1 ½ cups powdered sugar
¼ cup vegan margarine
1 cup peanut butter
1 ½ cups rice crisp cereal
1 cup semi sweet chocolate

Directions

Lightly grease a high-quality silicon mini-muffin tray.

Melt margarine (melt in microware for 15 - 20 seconds). Add melted margarine to a large bowl. Cream together margarine with powdered sugar until smooth. Then cream together peanut butter with margarine/sugar mixture. Gradually mix in rice crisp cereal until completed integrated into mixture.



Directions:

Scoop out ½ Tablespoon of mixture into mini-muffin tray and flatten with finger. While peanut butter mixture is setting-up in the refrigerator, melt 1 cup of semi-sweet chocolate in a microwave safe bowl for 1 minute then stir completely. Melt again for 40 seconds to 1 minute then stir completely until smooth.

Apply melted chocolate to the peanut butter mixture in a swirling motion with a spoon until surface area is completely covered.

Let sit in the refrigerator for 20 - 30 minutes until chocolate has hardened and peanut butter is firm. Pop out peanut butter cups very slowly and carefully from the silicon mini-muffin tray.

Vegan products used in this recipe:

Trader Joes Smooth Salted Peanut Butter
Trader Joes Powdered Sugar
Rice Crispy Cereal
Whole Foods Semi Sweet Chocolate
Earth Balance Margarine (Available at Whole Foods, Safeway, or Trader Joes)