

Peanut Butter Cups

This is easy to make. You can cover them with milk chocolate, semi-sweet chocolate or even white chocolate for a great treat. The eggs are a nice dessert for the holidays.

1-1/4 cups graham cracker crumbs

1/2 cup plus 8 tsp. butter,
(1-1/3 sticks), melted

2 cups confectionery sugar

1 cup peanut butter

12 oz. milk chocolate morsels or candy bar



In a mixing bowl, combine graham cracker crumbs, melted butter, sugar and peanut butter until smooth.

Spread in a greased 8-inch square pan.

Melt chocolate in microwave or on top of double boiler over stove.

Spread on top of graham mixture.

Refrigerate 1 hour; cut into squares.

Recipe can be doubled.

NOTE: Graham mixture can be rolled into eggs, dipped into melted chocolate and put into mini-cupcake paper holders. 9 whole graham crackers = about 1-1/4 cups crumbs.

Yield: 20 pieces or 40 eggs