

Homemade Peanut Butter Cups: Better Than Store-Bought!

Homemade Peanut Butter Cups: A Sweet Nostalgia



TIME
15 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 1 1/2 cups milk chocolate chips
- 1/2 cup graham cracker crumbs
- 1 teaspoon vanilla extract

DIRECTIONS

1. In a mixing bowl, combine the peanut butter, powdered sugar, graham cracker crumbs, and vanilla extract. Mix until smooth and well combined.
2. Melt the milk chocolate chips in a microwave-safe bowl, heating in 30-second intervals until fully melted and smooth.
3. Line a muffin tin with cupcake liners. Pour a small amount of melted chocolate into each liner, just enough to cover the bottom.
4. Chill the chocolate in the refrigerator for about 10 minutes until set.
5. Once the chocolate is set, add a spoonful of the peanut butter mixture on top of the chocolate layer.
6. Cover the peanut butter layer with more melted chocolate, ensuring it's fully sealed.
7. Chill again for about 20 minutes until the chocolate is firm. Enjoy your homemade peanut butter cups!

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