

How to Make Chocolate Peanut Butter Krispie Cups in 30 Minutes

Chocolate Peanut Butter Rice Krispie Cups ???



TIME
30 min

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INGREDIENTS

3 cups Rice Krispies cereal
1/2 cup creamy peanut butter
1/2 cup honey or light corn syrup
1/3 cup brown sugar

1 tsp vanilla extract

1 1/2 cups semi-sweet or dark chocolate chips

Ingredient Tips & Variations:

Nut-Free Option: Use sunflower seed butter instead of peanut butter for an allergy-friendly version.

Chocolate Layer: Milk chocolate works too, but dark chocolate adds richness that pairs beautifully with peanut butter.

Mix-ins: Add a handful of chopped peanuts or mini marshmallows for extra texture.

Toppings: Sprinkle with sea salt or crushed pretzels right after spreading the chocolate for a sweet-salty finish.

Instructions ???:

1 Make the Peanut Butter Base:

2 Combine and Shape:

3 Melt the Chocolate:

4 Assemble and Chill:

Pro Tips for Perfect Cups:

Use Silicone Muffin Molds: For easy release and cleanup.

Grease the Tin: If using metal tins, a light coating of non-stick spray works wonders.

Press Firmly: The more compact the base, the better the bite.

Don't Skip the Chill: It sets everything and gives you that satisfying snap of chocolate on top.

Serving Suggestions & Pairings:

Brownie Batter Dip - a chocolate lover's dream

Chocolate Chip Cookie Bites - tiny and crowd-pleasing

Copycat Neiman Marcus Cookies - rich, chewy, and indulgent

Storage & Make-Ahead Tips:

Refrigerate: Store in an airtight container for up to 1 week.

Freeze-Friendly: These freeze beautifully! Store in a sealed container for up to 2 months. Let thaw for 10-15 minutes before serving.

Make Ahead: Prep a double batch and keep some in the freezer for last-minute treats or gifts.

More Recipes You'll Love:

No-Bake Peanut Butter Oatmeal Bars

Edible Cookie Dough

Brownie Batter Dip

Final Thoughts:

DIRECTIONS

- 1. Make the Peanut Butter Base:** In a medium saucepan over low heat, stir together the peanut butter, honey (or corn syrup), and brown sugar. Mix until smooth and gently bubbling. Remove from heat and stir in the vanilla extract.
- 2. Combine and Shape:** Pour the warm peanut butter mixture over the Rice Krispies in a large bowl. Stir until the cereal is fully coated. Grease or line a muffin tin and press the mixture firmly into each cup to form the base. Use the back of a spoon or your fingers to pack it in.
- 3. Melt the Chocolate:** Place the chocolate chips in a microwave-safe bowl. Microwave in 20-second bursts, stirring between each, until melted and smooth.
- 4. Assemble and Chill:** Spoon the melted chocolate over each Rice Krispie cup, spreading it evenly with a spoon or offset spatula. Refrigerate for about 30 minutes, or until the chocolate is firm. Once set, pop the cups out of the tin and enjoy!
- 5. Pro Tips for Perfect Cups:** Use Silicone Muffin Molds: For easy release and cleanup.
- 6. Grease the : Tin:** If using metal tins, a light coating of non-stick spray works wonders.
- 7. Press :** Firmly: The more compact the base, the better the bite.
- 8. Don't Skip the Chill:** It sets everything and gives you that satisfying snap of chocolate on top.
- 9. Serving Suggestions & Pairings:** Serve these little cups on a dessert board with:

10. Brownie : Batter Dip - a chocolate lover's dream
11. Chocolate : Chip Cookie Bites - tiny and crowd-pleasing
12. Copycat : Neiman Marcus Cookies - rich, chewy, and indulgent
13. Add a few strawberries or orange slices for a fresh, fruity contrast!
14. Storage & Make-Ahead Tips: Refrigerate: Store in an airtight container for up to 1 week.
15. Freeze-: Friendly: These freeze beautifully! Store in a sealed container for up to 2 months. Let thaw for 10-15 minutes before serving.
16. Make : Ahead: Prep a double batch and keep some in the freezer for last-minute treats or gifts.
17. More Recipes You'll Love: Here are more no-bake and cookie-inspired treats to try:
18. No-Bake : Peanut Butter Oatmeal Bars
19. Edible : Cookie Dough
20. Brownie : Batter Dip
21. Final Thoughts: These Chocolate Peanut Butter Rice Krispie Cups are the no-bake dessert you didn't know you needed-but won't be able to stop making. With their rich, nutty base and glossy chocolate top, they're a delicious mix of nostalgia and indulgence. Whether you're snacking, gifting, or prepping for a party, they're always a win.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-chocolate-peanut-butter-krispie-cups-in-30-minutes/>