

Copycat Tagalong Peanut Butter Patties Recipe with Ritz Crackers

Copycat Tagalong Peanut Butter Patties



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 red box Nabisco Ritz Crackers
- 1 cup Jif Creamy Peanut Butter
- 1/2 cup Domino Powdered Sugar
- 1/4 teaspoon McCormick Vanilla Extract
- 1 bag (12 ounces) Ghirardelli Dark Chocolate Melting Wafers

DIRECTIONS

1. Make the peanut butter filling: In a medium bowl, mix together the creamy peanut butter, powdered sugar, and vanilla extract until a sweet, slightly firm peanut butter dough forms. It should be soft enough to shape, but firm enough to hold on top of the crackers.
2. Prepare the cracker base: Lay the Ritz crackers out in a single layer on a parchment-lined baking sheet or tray. This makes assembly easier and keeps cleanup simple.
3. Add the peanut butter layer: Scoop about 1 teaspoon of the peanut butter mixture and roll it into a ball. Press it firmly onto the top of each Ritz cracker, flattening it slightly so it covers the surface evenly.
4. Chill the tray: Place the tray in the freezer for about 15 minutes. This helps the peanut butter layer firm up, making the crackers much easier to dip in melted chocolate.
5. Melt the chocolate: Melt the dark chocolate wafers according to the package directions until smooth and glossy.
6. Dip the patties: Dip each peanut-butter-topped cracker completely into the melted chocolate. Let the excess chocolate drip off, then place the coated patties back onto the parchment-lined tray.
7. Let them set: Allow the chocolate to harden completely before serving. You can let them set at room temperature or refrigerate them briefly to speed things up.

SWAPS & NOTES

A few simple notes can help you get the best results from this recipe: Ritz crackers: These create the buttery, crisp base and add a hint of salt that works wonderfully with the sweet filling.

Creamy peanut butter: A classic creamy peanut butter like Jif gives the most reliable texture.

Natural peanut butters can be too oily or loose for this filling.

Powdered sugar: This sweetens the filling and helps firm it up so it holds its shape on the crackers.

TIPS FOR SUCCESS

One of the best ways to make this recipe go smoothly is to chill the assembled crackers before dipping.

That quick freezer step helps the peanut butter layer stay in place and makes each piece easier to coat neatly.

Using a fork or dipping tool can also help when working with the melted chocolate.

Let the excess drip off well so the chocolate shell isn't too thick or uneven.

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

Original recipe: <https://chefmaniac.com/copycat-tagalong-peanut-butter-patties-recipe-with-ritz-crackers/>