



CHOCOLATE AND PEANUT BUTTER SHELL CUPS

Prep 2 min

Freeze 16hrs

Serves 12 people

INGREDIENTS

- 2 Tbsp Essential Dark Chocolate Spread (S140P) or 2 tbsp Essential Hazelnut Chocolate Spread (S150P)
- 2 Tbsp Essential Smooth Peanut Butter (S162P)
- 200ml Alternative Milk
- 100g Sugar
- 1Tsp Salt

METHOD

Place a small pan over a low heat and spoon in the chocolate spread. Add 200ml of your choice of alternative milk and whisk until a smooth sauce forms. Remove from the heat and allow to cool for 30 seconds. Now spoon the mix into cupcake cases or chocolate cup moulds, covering the sides of the cases/mould with a thin layer of chocolate. Each case should be around 1cm deep. Make sure you leave about a quarter of the sauce in a jug for the next stage. Place the chocolate cases/ moulds in the freezer to set overnight.

The next day check on your cases to see if the chocolate has set. If so, leave in the freezer whilst you heat up the peanut butter, sugar, salt and milk in a small pan until smooth. Leave to cool off the heat for around a minute. Take out the set chocolate cases and pour in the peanut butter sauce until it's level with the chocolate edges. Place these in the freezer whilst you heat up the remaining chocolate sauce from the day before. Heat gently in a small pan for 30 seconds until it has a silky and glossy consistency. Take out the peanut butter cups from the fridge and top them up with the chocolate sauce. Place in the freezer to set for a further 8 hours.