

CHOCOLATE PEANUT MONSTERS



Ingredients

150g New Beginnings Peanut Butter
3 tbls salted butter, softened (to soften butter, simply allow it to reach room temperature)
1 ½ cup icing sugar

Dark chocolate buttons/White Chocolate buttons for coating and decorating



Preparation time
20 min.



Serves
4 Persons



Parental supervision required for melting the chocolate.

1

Mix peanut butter and butter together in a mixing bowl.

2

Gradually stir in the icing sugar until it just comes together into a ball. You may not need all of the icing sugar so make sure you add little by little.

3

Roll the mixture into balls and place in the refrigerator for 15 minutes.

4

Melt chocolate in a microwave, make sure to stop heating as soon as the chocolate begins to soften, overheated chocolate becomes lumpy and you cannot turn it back into a smooth consistency and will have to start again. You can also melt your chocolate by placing a bowl over another bowl containing hot water.

5

Dip the balls into the chocolate and place on a piece of baking paper.

6

To decorate your monsters, place pieces of chocolate or nuts on the balls before the chocolate firms. Refrigerate until firm before serving.



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