# Reese's Peanut Butter Cups

Make-ahead · Makes 24 cups

*Ken's note: TBD*

A thin chocolate cup filled with dry, slightly sandy peanut butter.

24 cups · Fluted paper cups · original chocolate: Milk · About 2 hours.

## Ingredients

### Peanut Butter Filling

- 1 cup creamy peanut butter
- 1/2 cup (60 g) powdered sugar, plus more as needed
- 2 Tbsp unsalted butter, melted
- 1/4 tsp salt
- 3 Tbsp finely ground graham cracker crumbs or finely ground roasted peanuts

### Chocolate

- 1.5 lb chocolate, tempered (about 1 lb ends up in the cups)

### Equipment

- 24 fluted paper candy cups, 1 3/4–2 in, set in a muffin tin for support
- Small pastry brush or the back of a teaspoon

## Method

1. Stir together the peanut butter, powdered sugar, melted butter, salt, and crumbs. It should be firm enough to roll into a ball without sticking to your hands; add powdered sugar 1 Tbsp at a time if it's tacky.
2. Roll the filling into 24 balls (about 1 Tbsp each), flatten them into disks slightly smaller than the cups, and chill them on parchment.
3. Build the shells. Spoon about 1 tsp tempered chocolate into each cup and brush or swirl it up the fluted sides to the rim. Chill 5 minutes. Brush on a second thin coat, especially up the sides, and chill again.
4. Press a peanut butter disk into each shell, leaving a small gap all around.
5. Spoon chocolate over the tops so it flows into the gaps and seals the filling in completely. Tap the tin firmly on the counter to level the tops.
6. Let set at cool room temperature about 1 hour, then peel off the paper cups (or leave them on for serving).