Reese's Sticks

Make-ahead · Serves a crowd · Makes About 30 sticks

Ken's note: TBD

Crisp wafer layered with Reese's-style peanut butter filling and coated in chocolate.

About 30 sticks · Wafer stack, cut · original chocolate: Milk · About 2 hours.

Ingredients

Wafers

- 3 plain wafer sheets (about 8 x 11 in), sold as torte wafers or Oblaten at European groceries or online

Peanut Butter Filling

- 1 1/4 cups creamy peanut butter
- 3/4 cup (90 g) powdered sugar
- 3 Tbsp unsalted butter, melted
- 1/4 tsp salt
- 2 Tbsp finely ground graham cracker crumbs (gives the slightly sandy Reese's texture)

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Stir together the peanut butter, powdered sugar, melted butter, salt, and graham crumbs until smooth and spreadable.
2. Lay one wafer sheet on parchment. Spread half the filling over it in an even layer, right to the edges.
3. Top with a second sheet and press gently. Spread on the remaining filling, then top with the third sheet.
4. Cover with parchment and a sheet pan, then weigh it down with a few cans. Refrigerate 30 minutes.
5. Trim the edges with a serrated knife, sawing gently. Cut the stack into sticks about 3 1/2 x 3/4 in.
6. Refrigerate 15 minutes, then dip and set (see Tempering and Dipping).

Notes

Note. use store-bought wafer sheets; they can't be made at home.

Note. Save the wafer trimmings for the Kit Kat filling.