



## Butterfinger Candy



1 lb. candy corn

1 16-oz. jar Skippy creamy peanut butter

1 12-oz. pkg. milk chocolate chips

2 T shortening

Butter tin foil and place in 8 x 8 or 11 x 7 pan. Set aside. Place candy corn in bowl and microwave for 60 seconds. Stir. Continue cooking in 20-second intervals until melted, stirring after each interval. Stir in peanut butter. Try not to get carpal tunnel. Spread in tin foil-lined pan. Place in refrigerator and chill several hours or overnight until hardened.

Melt chocolate chips and shortening in double broiler or small crock pot and stir until smooth. Turn filling out onto cutting board. Cut into 1-inch squares.

Immediately dip in chocolate and let set on wax paper. Store in refrigerator.

Cool to room temperature, if desired, before eating.