



Chocolate Peanut Butter Cups



2 c milk chocolate chips

2 T shortening

24 1-inch paper candy cups

$\frac{3}{4}$ c creamy or chunky peanut butter (not all-natural)

$\frac{3}{4}$ c powdered sugar

1 T butter, melted

In double boiler or mini crock pot, combine chocolate chips and shortening. Stir occasionally until melted and smooth. Pour 1 teaspoon chocolate mixture into each paper cup, using back of spoon to push chocolate up the sides to coat cup. Chill for 15 minutes. Keep remaining chocolate warm while making filling. Beat peanut butter, powdered sugar and butter with electric mixer until smooth. Roll rounded teaspoonful of filling into ball and push into each chilled chocolate cup. Spoon 1 teaspoon reserved chocolate on top of filling and smooth over to seal. Chill until firm. Store in airtight container in refrigerator. Return to room temperature to serve.