

# Chocolate Peanut Butter Cups

Our peanut butter cups are a wonderful upscale version of the American classic. They are what mass market peanut butter cups dream of being when they grow up: fine-quality milk chocolate with a creamy peanut butter filling that is rounded out with sweet dairy and vanilla.

**Yield:** Each recipe makes twelve peanut butter cups.

**Timing:** 2-3 hours including inactive time. Precise timing depends on the type of chocolate, amount of chocolate, and utensils used.

## Milk Chocolate Peanut Butter Cups

Ingredients	Volume	Grams	Ounces
<b>Filling</b>			
Peanut butter	scant ½ C (7 T + 1 tsp)	116	4.1
White chocolate*	½ of a 4.4-oz / 125-g bar (6½ T chopped)	62	2.2
Butter	4 T	57	2.0
<b>Outer Shell</b>			
Milk chocolate*	two 4.4-oz / 125-g bars (1⅝ C chopped)	250	8.8

\*Lindt milk and white chocolate is delicious, widely available, and comes in 4.4-oz / 125-g bars.

## Dark Chocolate Peanut Butter Cups

Ingredients	Volume	Grams	Ounces
<b>Filling</b>			
Peanut butter	scant ½ C (7 T + 1 tsp)	116	4.1
White chocolate*	⅓ of a 4.4-oz / 125-g bar (¼ C chopped)	40	1.4
Dark chocolate, 50-55%*	¼ of a 4.4-oz / 125-g bar (3 T chopped)	30	1.1
<b>Outer Shell</b>			
Dark chocolate, 50-55%*	two 4.4-oz / 125-g bars (1⅝ C chopped)	250	8.8

\*Lindt white chocolate is widely available and works well. Callebaut dark chocolate—often sold with bulk foods or cheese—has a good level of sweetness for this recipe.

**Equipment:** Brød & Taylor Folding Proofer & Slow Cooker (without water tray), thermometer, mini muffin pan, and silicone or paper liners. Silicone chocolate molds also work well.

All surfaces in contact with the chocolate should be thoroughly clean and dry. Consider the temperature and humidity of any surfaces or tools your chocolate will come in contact with. For example, a very cold spoon could develop condensation when moved to a warm area. The resulting moisture will likely cause your chocolate to seize, becoming lumpy and unworkable.

**Melting the Ingredients.** Set up the Proofer with the wire rack in place but without the water tray. Set the temperature at 115 °F / 46 °C. Put all the filling ingredients into a container with a spout (or a bowl) and place them in the Proofer.

Divide the chocolate for the outer shell and put approximately 75% into one bowl and 25% into another. Put the larger amount of chocolate into the Proofer to melt and set the smaller amount aside at cool room temperature. The amount of time the chocolate takes to melt will depend on the size of pieces that it is broken into. Finely chopped chocolate will melt in a little over 1 hour, while a single block of chocolate will take nearly three times as long.

**Preparing the Cups.** Line a mini-muffin pan with paper or silicone liners (silicone liners will produce a shinier texture on the ridged sides of the cups and are easier if the cups will be unmolded for serving).

**Tempering the Chocolate.** When the bowl of chocolate in the Proofer has melted, remove both containers (chocolate and filling) from the Proofer and lower the temperature to 87 °F / 30 °C for milk chocolate or 91 °F / 32 °C for dark chocolate. Add the reserved chocolate to the bowl of melted chocolate and stir continuously until the temperature reaches 87 °F / 30 °C for milk chocolate or 91 °F / 32 °C for dark chocolate. If any large pieces of chocolate remain un-melted, remove them.

**Making the Chocolate Bases.** Spoon the tempered chocolate into the lined mini-muffin wells, using about  $\frac{2}{3}$  of the total chocolate. Set the remaining  $\frac{1}{3}$  of the chocolate in a corner of the Proofer to hold its temperature. Using the back of a small spoon, push the chocolate in each well up the sides of the liner, forming sides that extend up to about  $\frac{1}{8}$ " / 3 mm below the top of the pan. Put the pan in the freezer for about 5 minutes, or until the chocolate loses its shine.

**Adding the Peanut Butter Filling.** While the chocolate bases chill, stir the peanut butter filling ingredients until well blended and emulsified. When the bases have lost their shine, pour or spoon the filling into the cups, being careful to leave a narrow border of chocolate showing at the top edge. Return the pan to the freezer until the top of the filling loses its shine, about 10 minutes. While the filled cups are chilling, give the tempered chocolate holding in the Proofer a stir and then return it to a corner to remain warm.

**Forming the Tops.** Working one by one, place a small spoonful of chocolate into each peanut butter cup and use the back of a small spoon to spread it out to meet the exposed chocolate border at the sides. Place in a cool area to set. When the cups are fully hardened, they can be unmolded if desired.