
Peanut Butter Cups

Ann's Knots and Waves

Nettles Island Cooking in Paradise - 2014

2 1/2 cups powdered sugar

1/2 cup butter, melted

1/2 cup brown sugar

2 cups peanut butter

1 package (12 ounce) milk chocolate or semi-sweet chocolate chips

1/2 cup peanut butter

In a saucepan, cook the powdered sugar, butter, two cups of peanut butter and brown sugar until the butter and sugars are melted.

Place the mixture into a small cake pan (You can use a 13x9-inch cake pan if you double the recipe.)

In a saucepan, mix together the chocolate chips and 1/2 cup of peanut butter. Melt on the stove at low heat, stirring constantly. Spread the mixture over the pan and refrigerate.

Cut into squares when cooled.

Keep in the refrigerator or freeze.

Dessert

Per Serving (excluding unknown items): 6078 Calories; 421g Fat (59.1% calories from fat); 164g Protein; 493g Carbohydrate; 38g Dietary Fiber; 248mg Cholesterol; 3980mg Sodium. Exchanges: 7 1/2 Grain(Starch); 19 1/2 Lean Meat; 72 1/2 Fat; 24 1/2 Other Carbohydrates.