THE J.M. SMUCKER Co

Chocolate PB Bites

Prep Time	Cook Time	Serves	Difficulty
45 mins	8 mins	32	N/A

Ingredients

- **Crust:**
- 2/3 cup (150 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tbsp (15 mL) icing sugar
- 1 tbsp (15 mL) cocoa powder
- 1 pinch salt
- 3 tbsp (45 mL) All Vegetable Shortening
- **Filling:**
- 1 cup (250 mL) Jif® Creamy Peanut Butter

  Creamy Peanut Butter

- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk

  Original Sweetened Condensed Milk

- **Topping:**
- 2/3 cups (150 mL) **Smucker's®** Magic Shell® Chocolate Flavoured Topping

  Chocolate Flavoured Topping

- 1/4 cup (50 mL) chopped peanuts
- 32 mini muffin paper cups

Directions

Step 1:

Preheat oven to 350°F (180°C). Line mini muffin cups with paper cups.

Step 2:

Crust: Blend, in a medium bowl, flour, icing sugar, cocoa powder, and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Press 1 tsp (5 mL) of crust mixture into the bottom of each prepared muffin cup.

Step 3:

Bake in preheated oven for 8 minutes. Cool.

Step 4:

Filling: Whip, using an electric mixer, peanut butter until light and creamy, about 2 minutes. Beat in sweetened condensed milk.

Step 5:

Top crust with slightly less than 1 tbsp (15 mL) of peanut butter mixture.

Step 6:

Topping: Squeeze chocolate topping over peanut butter mixture and sprinkle with chopped peanuts. Freeze 2 hours or until firm. Serve frozen.

Images

