

Another Great Recipe from :



Easiest Cookies EVER

RUTHIE'S BITCHIN PEANUT BUTTER BITES

INGREDIENTS

- 1 pound milk or dark chocolate candy coating, coarsely chopped
- 48 butter-flavored crackers
- Creamy peanut butter
- Garnishes: Colored sugar, sugar garnishes, melted white candy coating, optional

DIRECTIONS

- Spritz a 1-1/2 quart slow cooker with nonstick cooking spray.
- Add chocolate, cover, and set to low for 20-30 minutes, stirring occasionally.
- Meanwhile, use crackers and peanut butter to assemble 24 peanut butter "sandwiches."
- Set in freezer until chocolate is melted.
- Line a baking sheet with parchment or waxed paper.
- Once chocolate is completely melted and smooth, turn off slow cooker.
- Set one peanut butter sandwich in chocolate.
- Using two forks, carefully turn to coat.
- Remove sandwich from chocolate, allowing excess chocolate to drip off
- Set on lined baking sheet.
- Repeat with remaining sandwiches.
- Sprinkle, top or drizzle with garnishes if you'd like.
- Set the sandwiches in the refrigerator until the chocolate sets.

Ruthie's Culinary Clues

A pound of chocolate candy coating makes at least 2 dozen sandwich cookies. You might get slightly more or less depending on how much chocolate you use. Look for bricks of the chocolate candy coating in the baking aisle. Some stores create special holiday displays using the chocolate, so if you can't find it simply ask for it. If you don't have time to freeze the sandwiches before dipping, no problem! Simply proceed with the recipe. If you don't have tiny slow cooker, melt the chocolate in the microwave at 15-30 second intervals stirring well between each or use a double broiler on the stovetop.

Cynthia Says:

Add some peppermint extract and you've got double thin mints! I'm going to try jelly and peanutbutter/jelly centers! A fabulous recipe that does not involve cracking eggs, dragging out the mixer or turning on the oven. **RUTHIE ROCKS!!!**