

REESE'S PEANUT BUTTER CUPS

BY TODD WILBUR



The first *Top Secret Recipes* book features a version of this clone recipe for America's most beloved candy creation, and the recipe is posted all over the place. But since 1993, I've learned a few things about Reese's Peanut Butter Cup cloning. Now, when you make your Reese's clones, it's better to use reduced-fat peanut butter for a texture that's drier and crumblier like the original. Also, use scissors to trim paper muffin cups so that they are shallower—and a better mold for your clone.

Source: *Top Secret Recipes* by Todd Wilbur.

Here's how to clone a Reese's Peanut Butter Cup in 3 minutes.

GET THIS

12 paper muffin cups
One 12-ounce pkg. milk chocolate chips
1 cup reduced-fat peanut butter
1/2 cup powdered sugar
1/4 teaspoon salt

DO THIS

1. Cut the top half off of the muffin cups so that they are shallower.
2. Pour the chocolate chips into a glass bowl and melt them in the microwave. Microwave at 50% power for 2 minutes. Stir the chips gently, and let them sit for a minute or so. If the chocolate needs more melting, microwave those chippies again at half power for 30 seconds. Stir gently. Continue the process, stirring gently as you go. But be very careful not to overcook the chocolate or it'll seize up on you like day old Carolina roof tar.
3. Using a teaspoon, spoon a portion of the chocolate into the middle of a muffin cup. Draw the chocolate up the edges of the cup with the back of the spoon. Coat the entire inside of the muffin cup with chocolate and place it into a muffin tin. Repeat with the remaining muffin cups and then put the whole muffin tin in the fridge so that the chocolate hardens.
4. Combine the reduced-fat peanut butter, powdered sugar and salt in a medium bowl.
5. When the chocolate in the muffin cups has hardened, pop the sweetened peanut butter into the microwave oven on full power for 1 minute. This will soften up the peanut butter so that it easily flows into the cups.
6. Spoon a small portion of peanut butter into each of the chocolate-coated cups. Leave room at the top for an additional layer of chocolate, which we'll add later. Put the cups back in the fridge for about 10 minutes, then use your fingers to flatten and spread out the peanut butter. Pop the cups back into the fridge for an hour or until the peanut butter has hardened.
7. When the peanut butter filling has hardened, re-melt the chocolate chips in the microwave on half power for 30 to 60 seconds. Use a teaspoon to spread a layer of chocolate over the top of each candy. Chill the candy once again to set up the chocolate.
8. Finally, remember to take the paper off the outside of the peanut butter cups before eating them.

Makes 12 candies.

Maple-Pumpkin Overnight Oats

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