Chocolate Peanut Butter Cup Bark by Lynn's Recipes

Lynn demonstrates how to make Chocolate Peanut Butter Cup Bark. This is a very rich and delicious candy, that could be served as a dessert, treat or given as a gift. This recipe was adapted from lovenadoliveoil.com and was found on Pinterest.

Ingredients:

- 8 ounces good quality, dark chocolate (70-80%), finely chopped
- 6 ounces peanut butter chips
- 1 cup mini peanut butter cups or larger ones that you have chopped

Line a baking sheet with parchment paper or a silicone baking mat and set aside.

In a microwave or double boiler, gently melt chocolate on the lowest possible heat setting. I used a little chocolate melting pot from Wilton. Stir regularly, removing from heat as needed. The goal is to keep the temperature under 90 degrees. The chocolate will melt eventually.

Meanwhile, melt the peanut butter chips in a microwave safe bowl by microwaving on medium power in 20 second intervals, stirring until melted. If the mixture is too thick, stir in a teaspoon or two of vegetable oil or shortening to thin it out.

Pour melted chocolate onto the prepared baking sheet lined. Spread into an even layer (it will not cover the entire pan, just spread it until it is as thick as you want it to be). Dollop lines of melted peanut butter chips n top of chocolate. Run a toothpick or skewer through the two kinds of chocolate n a circular motion to form decorative swirls.

Sprinkle evenly with peanut butter cups. Let sit, uncovered at room temperature, for 1 to 2

hours or until set. Break or cut into serving size pieces.

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