

Chocolate Peanut Butter Easter Eggs by Lynn's Recipes



A great homemade treat for Easter. Super easy and delicious.

Chocolate Peanut Butter Easter Eggs

Ingredients:

- 1 (16 oz.) package confectioner's sugar
- 1 cup creamy peanut butter
- $\frac{1}{4}$ cup softened butter
- 1-2 Tablespoons milk (I used 3 Tablespoons)
- 8 (1 ounce) square semi-sweet chocolate
- 1 Tablespoon shortening

In a mixing bowl, combine confectioner's sugar, peanut butter, butter and milk (if needed for moisture) until blended. Shape mixture into two $\frac{1}{2}$ pound eggs or make 4-6 smaller eggs. Freeze eggs for 1 hour on a cookie sheet lined with wax paper.

Using a double boiler, melt the chocolate and shortening until smooth and creamy.

Using a fork dip the eggs into the chocolate covering completely. You can spoon the chocolate over the egg to help with the process and get the chocolate evenly distributed over the eggs. Place back on the wax paper lined cookie sheet. At this point, if you want to use sprinkles to decorate, sprinkle the eggs.

Place in the refrigerator to let the chocolate harden. When the eggs are cooled and set, decorate the eggs with names, bunnies or flowers to look like Easter eggs, if desired.

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