

Giant Peanut Butter Cup

(submitted by Gayle Hurely)

1/4 cup butter or margarine, softened
1 cup confections' sugar
1/2 cup chunky peanut butter
1/4 cup ground pecans
1/2 teaspoon vanilla extract
1 (12 ounce) package semisweet chocolate chips
1/4 bar paraffin In large bowl

Combine butter, confectioners' sugar, peanut butter, pecans and vanilla

Mix well

Melt chocolate chips and paraffin in top of a double boiler over low heat. Line an 8" tart pan that has a removable bottom with parchment paper. Spray paper with non-stick cooking spray.

(I use a pie pan usually).

Spread a thin layer of melted chocolate on the bottom and sides of the pan. Use about 1/3 of the chocolate. Refrigerate to 5 minutes or until chocolate is set. Spread another thin layer of chocolate over the first layer; paint the chocolate on with a wide pastry brush if needed. Refrigerate until set.

Spread peanut mixture in the pan; level the top. Make sure the peanut mixture is smooth. Spread a layer of chocolate over peanut layer; seal edges. Refrigerate until set. Freezing for 10 to 15 minutes after cup is set helps facilitate unmolding cup.

Milk chocolate may be substituted for semisweet.