

Chocolate Peanut Butter Bites

INGREDIENTS:

- 1 box Graham Crackers
- 1 cup Peanut Butter
- 1/2 recipe Dry Fondant Candy Center, prepared
- 1 pound Cocoa Lite Candy Coating, melted



TOOLS FROM CKSA:

- Dipping Tool
- Parchment Paper
- Angled Spatula
- Pastry Brush
- Spatula

DIRECTIONS:

1. Combine peanut butter and prepared fondant candy center until completely combined.
2. Break graham crackers in half for squares or smaller if desired.
3. Using a pastry brush, coat one side of graham cracker with chocolate and allow to set.
4. Scoop peanut butter mixture onto chocolate brushed graham, spreading it evenly to sides of cracker.
5. Dip cracker into chocolate, spooning the chocolate over the top. Lift cracker out of chocolate with a dipping tool and tap on side of container to allow excess to dip off.
6. Place on parchment paper or silicone mat and allow chocolate to set.
7. Drizzle extra melted chocolate over top for decorative touch.