

Peanut Butter Bars

INGREDIENTS:

- Peanut Butter Center (found in Candy Center Recipes)
- 1 pound Milk Chocolate Coating



TOOLS FROM CKSA:

- Candy Cup Mold
- Spatula
- Squeeze Bottle
- Parchment Paper
- Silicone Mat
- Angled Spatula

DIRECTIONS: continued on next page

1. Melt candy coating.
2. Pour into a squeeze bottle.
3. Squeeze the candy into a clean, dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner.
4. Turn the mold over and empty the excess candy onto parchment paper or silicone mat.
5. Excess candy may be remelted.
6. Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat.
7. Let candy set up at room temperature.
8. Put desired filling into cavity, leaving 1/8" clearance.
9. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing.

10. Place in freezer.
11. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.
12. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.



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