

## **Chocolate Peanut Butter Easter Eggs**

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2 C peanut butter (creamy or chunky)  
½ C powdered sugar

11 oz milk chocolate chips  
2 oz bittersweet chocolate chips (optional)

Combine peanut butter and powdered sugar in a mixing bowl until smooth. Place in refrigerator for 30 minutes to cool.

Once cooled, Take 2T of peanut butter mixture and form into egg shape. Place peanut butter egg onto baking sheet lined with wax paper and press until uniform thickness (about 3/8") while maintaining egg shape.

Place peanut butter mixture in freezer for 30 minutes or until set (they will still be pliable).

Place milk chocolate in a microwave safe bowl. Microwave on half-power for 20 seconds at a time. After each 20 second interval, stir the chocolate. Continue until all the chocolate is melted (being careful not to scorch the chocolate).

Dip each peanut butter egg into the melted milk chocolate (one at a time), using two spoons. Return dipped peanut butter to wax paper-lined baking sheet. Once all eggs are dipped, return to refrigerator until milk chocolate sets.

If desired, add 2oz of bittersweet chocolate into a small, microwave-safe bowl and melt using same method as before. Drizzle over milk chocolate covered eggs and return to fridge until set.

Store in an airtight container in a cool place.

Makes 16 peanut butter eggs

