

Chocolate Peanut Butter Cup Bark

COOK TIME: 15 MINUTES

TOTAL TIME: 1 HOUR

This easy, 3-ingredient recipe is the ultimate treat for chocolate and peanut butter lovers, complete with gorgeous swirls of peanut butter and topped with mini peanut butter cups. YUM!

Ingredients:

- 8 ounces good quality, dark chocolate (70-80%), very finely chopped
- 6 ounces peanut butter chips
- 1 cup mini peanut butter cups (I used Trader Joe's, but you can also chop up larger peanut butter cups instead)

Directions:

1. In a microwave, double boiler, or [chocolate melter](#), gently melt chocolate on the lowest possible heat setting. Stir regularly, removing from heat as needed. The goal here is to keep the temperature under 90 degrees, above which the chocolate will lose its temper. Be patient, keep stirring, and even with on and off low heat the chocolate will melt eventually.
2. Meanwhile, melt peanut butter chips in a microwave safe bowl by microwaving on medium power in 20 second intervals, stirring until melted. The chips should be smooth and 'drizzleable'. If yours seem too thick, stir in a 2-3 teaspoons of melted shortening or coconut oil to thin it out.
3. Pour melted chocolate onto a baking sheet lined with parchment paper or a silicone baking mat. Spread into an even layer (it will not cover the entire pan, just spread it until it's as thick as you want your final bark to be). Drizzle lines of melted peanut butter chips on top of chocolate. Run a toothpick or skewer through the two kinds of chocolate in a circular motion to form decorative swirls.
4. Sprinkle evenly with peanut butter cups. Let sit, uncovered at room temperature, for 1 to 2 hours or until set. Break or cut into serving size pieces.

