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## Crunchy peanut butter recipes

Home Recipes Techniques Chilling You can try these golden tarts for a fun, effortless dessert. They're a satisfying, rich family favorite. Mary Kelley, Wilmington, North Carolina 2 ounces cream cheese, softened 1/4 cup thick peanut butter2 tablespoons sugar2 tablespoons sour cream1/4 teaspoon vanilla extract2 single grahamkexy tart crust2 tablespoons whipped cream Peeled peanuts, optional In a small bowl, beat the cream cheese, peanut butter and sugar mixed. Stir in the sour cream and vanilla. Spoon into the tart shells. Store in the refrigerator for at least 1 hour. A filling whisted on top. Sprinkle peanuts if you want. 1 tart: 500 calories, 34 g fat (12 g saturated fat), 32 mg cholesterol, 375 mg sodium, 39 g carbohydrate (24g sugars, 3g fiber), 11g protein. 15.4.2003 This is a very simple recipe and tastes great! I think it has more subtle peanut butter flavor with chocolate, but it was still gone 4 hours after I did it. 12/06/2005 I've never made a toffee before, so I wanted an easy recipe that would be good too. Oh, boy, this was it! It was as easy as heating a soup jar! I brought them to work, and my coworkers love it too! I did it using 2 cups of chocolate chips and one cup of peanut butter chips because that's all I had. I can't wait to try it using 2 cups of peanut butter chips. I wonder what it would taste like with butterscot chips. And maybe nuts added! I'll make more soon! 12/04/2011 Am i the only one confused? The recipe requires peanut butter CHIPS, but a few reviews talk about crispy and smooth peanut butter. On February 14, 2012, I made this toffee according to the recipe. It wasn't just easy, it was delicious. I don't quite understand that people evaluate a recipe either after they haven't followed the instructions or silenced it. Which recipe says Peanut Butter? It says PB chips. And then you say it's not set? If you are not going to follow the recipe exactly, do not evaluate it. This was easy and very good. 23.12.2010 This was great. It's so easy to do. 12/05/2003 I'm not a big fan of peanut butter, but I thought this was good because of the taste of light peanut butter. My family hesitated to try it because they thought it was chocolate fudge because of the color. It is good and very easy to do, which makes it..... Guard! On December 22, 2007, I made this fudge today for the holidays. I had explored several recipes on this site and this was the only one that included all the ingredients available to me. I only had about a cup and a half of chocolate chips, but otherwise it followed the recipe closely. It turned out to be excellent and very peanut butter-y. But maybe. Than the others, because I had less chocolate. I also used crispy peanut butter, which I prefer to smooth. Fantastic (and kill for an easy) recipe! June 21, 2006, I just wasn't what I was. I. Enough peanut or enough chocolate for me - a 3 year old liked it anyway. 12/15/2005 This tastes good, but I had problems with consistency. It never hardened. 1/3 Best Peanut Butter Toffee Mariann Gissing 2/3 Best Peanut Butter Fudge Catkin 3 of 3 Best Peanut Butter Fudge Tonya Trudeau 07/09/2007 I use this recipe at home except, that I only use 1 3/4 cups of sugar 1 cup pb and melted hershey bars (about 1 lb), I also melt the pb, because if you put it on and try to apply it to a hot cake sometimes it rips the cake. 30 seconds in the microwave and mix and it continues quickly and easily, you won't be disappointed with these - better than the tastycake brand! 18.6.2003 This recipe is not only very easy to prepare, it makes a moist, delicious cake that chocolate/peanut lovers will surely enjoy. 11/30/2010 This is an absolute hit wherever I take it!! It is enjoyed by both adults and children. It is a homemade version of Peanutbutter Tastycake (even better). And it's a large tray, so there's a lot to go around. On August 29, 2002, I've done this at least a dozen times. It's delicious. Very easy to do. Everyone's going to love it. 12.8.2003 Not a bad treat. Everyone seemed to enjoy it, even though my son thought it was a white cake! It's more like pale yellow. Considering the reviews, I only put 12 oz of chocolate (2 bags of Christmas bells melted) and added about 1TTT of peanut butter. This made the chocolate filling less hard and easier to cut. 22.11.2010 tastes like tastycake!! 30 (11.2002) This tastes like the roots I bought in Philadelphia. I've done these several times and I always get raves for them. I gave one to my irritable UPS man, and he's incredibly kind now. A real hit! 26.10.2009 This was very good and very easy to do. It really tasted tastycake! I don't have a jelly roll, but I did it in a stone bar pan about the size of a sheet of biscuits. Since it is stoneware, cooking took about 5-10 minutes longer than the guided recipe, but still turned out very well. I'm sure I'll do this again. 03/03/2009 Good taste but ignored the texture of the cake... A little on the hard side. On 25 August 2007, I am sorry to have been disappointed with this cake. I love peanut butter and chocolate, but this cake didn't cut it. The cake had a strange texture that was really chewy almost like rubber. I agree with the user who said that peanut butter is sweetened. In addition, 2 cups of peanut butter was way too much. I warmed it up to help it spread and it seeped into the sides of my pan. Even though I greased and floured my pan, the cake still got stuck. Unfortunately, this isn't a guard for me. 1/2 Peanut Butter Tandycakes Carrie C. 2/2 Peanut Butter Tandycakes Areesh101 Here there are only 3 ingredients. It's fast, easy and the biscuits are lovely! It's great for kids who're just learning Fried dog treats stuffed with pumpkin and peanut butter. Tasty pastries made with oatmeal, peanut butter and cocoa. Start timing when the mixture reaches full roll boiling; This is a trick for successful cookies. If you cook too long, cookies are dry and crumbling. If you don't cook long enough, cookies won't form properly. These are chocolate-frosted balls of peanut butter and sweet sugar. Deliciously simple, fast and easy! This is one of my favorite cookies. They're the only peanut butter creams my family eats! Sprinkle a pinch of sugar in the biscuits before frying if you like. These are like peanut butter and chocolate balls. You're confusing everything. It's the perfect recipe to do at a sleepover or party. It's pretty simple, and it certainly won't take too long. It takes about as long as chocolate seconds, maybe a little longer, but if you love chocolate and peanut butter, you'll love this. I can't say anything delicious. I make these every year from our cookie-open houses. We make about 15-20 different biscuits and have a 4 hour open house with friends. Then we prepare cookie trays that are captured and freeze the rest to enjoy all year round. My husband will help with this four-day project! He's retired ... And I'm partially retired. It's been a long-standing tradition that we enjoy every year! Peanut butter fridge pie, very easy to make. Originally posted on ThanksgivingRecipe.com. My boyfriend's special recipe makes peanut butter taste readings that I've ever tasted. These soft and chewy peanut butter creams are the best! It's so refreshing and sweet and tasty. These cookies were always served for school lunch. I got a prescription after marrying one chef, and I've done it many times since. This cookie is usually seen with cocoa, but I like this better, it doesn't have any. These biscuits are really chewy and addictive. These peanut butter bars taste like peanut butter cups. Boozy, sweet and rich, these whisky balls are the perfect sweet bite with a kick. Peanuts and peanut butter bring peanut butter to whisky and provide a salty complement to sweet sugar and biscuits. Store in an airtight container for up to 2 weeks. Perfect fluffy frosting for pastries or chocolate cake. Sweet, but not too sweet. Peanut butter, but not greasy. So wonderful, it doesn't cross your cupcakes!! This peanut sauce made of nothing is thick, rich and spicy. Serve over rice noodles or steamed jasmine or brown rice with sweet and sour cucumber salad for a refreshing side dishe that complements the peanut sauce. Chewy, crunchy peanut butter bars are spread with chocolate and butterscot in a new one favorite delicacy. The family goes wild for this nut toffee. Peanut butter, chopped peanuts and white chocolate Make it special. I've been doing these things for years, and they're always a hit! Children love these delicious low-carb keto biscuits; All you need is peanut butter, vanilla extract, egg and sugar substitute. These are really the easiest peanut butter flower biscuits ever - just 4 ingredients. They're perfect every time. Glass of milk ready! Perfect to bring to a holiday party. It's basically exactly what the name means. Use left over ice cream cheese and a few pantry staples to make a simple, toffee-like peanut butter dessert. Advertisement - Continue reading Under 4 oz. bittersweet chocolate 4 oz. cream cheese 1 c. thick peanut butter 2 tsp. 1 1/2c. Sweet sugar 1 pinch salt This ingredient shopping module is created and maintained by a third party and is brought to this page. You may find more information about this and similar content on their website. Line 8 inches with an 8-inch baking tin with foil. Spread the melted bittersweed chocolate on the bottom of the pan. Cool until set. In a bowl, beat the cream cheese, thick peanut butter, butter, sweet sugar and pinch the salt until smooth. Spread over the chocolate; press into a flat layer. Cool until set. Lift from the pan; cut into 1/2-inch cubes. This content is created and maintained by a third party and will be imported to this page so that users can provide their email address. You may be able to find more information about this and piano.io - Continue reading below

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