

PEANUT BUTTER EASTER EGGS

INGREDIENTS:

1 cup crushed graham crackers
1 1/3 cup confectioner's sugar
1 stick unsalted butter
12 ounces creamy peanut butter
1 teaspoon LorAnn Peanut Butter Super-Strength Flavor
½ tsp salt
1 lb. tempered chocolate (milk or dark)

OPTIONAL FOR DECORATING

White chocolate, melted
Powdered food color
Sprinkles



DIRECTIONS:

1. In food processor, add crushed graham crackers and confectioner's sugar. Pulse to combine.
2. In small saucepan, melt butter and peanut butter. Stir until combined.
3. Add peanut butter flavoring and salt to butter mixture.
4. Pour butter mixture into food processor and pulse until fully incorporated. This will form a tacky dough.
5. Refrigerate until firm.
6. Once the peanut butter dough is firm, prepare a tray with wax paper. This tray will need to be small enough to fit into your refrigerator.
7. Using a Tbsp. scoop, portion the peanut butter dough and form into egg shapes.
8. Place eggs onto prepared trays and refrigerate for several hours.
9. Once the eggs are cold and firm, prepare your tempered chocolate or compound coatings.
10. Using a dipping fork, coat each egg in chocolate, tapping off the excess.

11. Place each coated egg back on the prepared tray and allow to set.
12. If you wish to decorate your eggs, melt and color white chocolate with LorAnn's powdered food coloring.
13. Fill piping bags fitted with small round tips.
14. When using sprinkles, be sure to add them before the chocolate sets.

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