

# GIANT PEANUT BUTTER CUP

MAKES ONE 23 CM TART

## YOU'LL NEED:

750 g milk chocolate (compound or tempered)

600 g smooth peanut butter

600 g icing sugar, sifted

125 g salted butter, softened

1. Grease the bottom of a nonstick 23 cm (9 inch) fluted tart tin (with a removable bottom) with butter or oil and line with a round of baking parchment.
2. Melt 450 g of the chocolate to a smooth pourable consistency. Pour the chocolate into the bottom of the tart tin, spreading up the sides using a spoon. This should be quite thick and spread evenly over the whole tart tin. Refrigerate for 15 minutes to set.
3. Beat the peanut butter, powdered sugar and butter using an electric mixer. The mixture should be well mixed but a little firm and lumpy.
4. Remove the chocolate shell from the tin and set aside.
5. Scrape the peanut butter filling into the empty tart tin and press firmly until you have a compressed, even disc of peanut butter filling. Cut away a 5 mm border from the outside edges of the peanut butter disc using a knife. Then slide an offset spatula under the filling to release it from the base and transfer it. It will behave a little like pizza dough as you transfer it to the chocolate shell. It should sit just below the edge of the shell.
6. Return the entire peanut butter cup to the tart tin (make sure it's clean).
7. Melt the remaining chocolate and pour it onto the top of the peanut butter cup. Use a ruler to even out the top of the peanut butter cup and make it perfectly flat and smooth. Refrigerate for 15 minutes.
8. Store and serve at room temperature. Cut with a hot knife to avoid cracking.

**Recipe from *Sweet! Celebrations* by Elise Strachan, published by Murdoch Books 2016**

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