



All in One Bake Shop



The source for cake, cookie and candy
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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Peanut Butter Candies

These candies are all made with a new peanut butter candy that we now have in the store. They melt and harden like the Guittard A'Peels coating chocolates and they taste great - so now we have options for making peanut butter candies! Here are some ideas:

Peanut Butter Crunch

1 lb. Milk or Dark Guittard A'Peels
1 lb Peter's Peanut Butter Ice Cap Chips
4.5 oz. Tiny Crisp Rice

Melt the milk or dark chocolate A'Peels candies in microwave - place in microwave safe plastic bowl, heat on high for 30 seconds, stir, microwave for 30 seconds, stir, repeat, stirring after every 15 seconds until candy is melted. Do not overheat. Mix in the Peanut Butter Chips and microwave for 15 seconds, stir - most of the Peanut Butter Chips should be melted. Mix in the Crisp Rice. Pour onto a parchment lined sheet pan. Spread into a thin layer (no more than 1/4"). Place in the refrigerator for 10 minutes to set. Break into pieces.

Peanut Butter Caramel Crunch

1 lb Milk Guittard A'Peels
1 lb. Peter's Peanut Butter Ice Cap Chips
1 lb Caramel Balls
4.5 oz. Tiny Crisp Rice

Melt the milk or dark chocolate A'Peels candies in microwave - place in microwave safe plastic bowl, heat on high for 30 seconds, stir, microwave for 30 seconds, stir, repeat, stirring after every 15 seconds until candy is melted. Do not overheat. Mix in the Caramel Balls and the Crisp Rice. Mix Well. Drop by tablespoon size balls onto parchment lined cookie sheet. Place in Refrigerator to set candy. Makes about 100 pieces.

Candy Mold Swirls

Melt the Milk or Dark Chocolate A'Peels candies and the Peter's Peanut Butter Chips. Place in separate microwave safe plastic bowls, heat on high for 30 seconds, stir, microwave for 30 seconds, stir, repeat, stirring after every 15 seconds until candy is melted. Do not overheat. Using a parchment bag or disposable decorating bag. Stripe the melted peanut butter candy to one side of the bag and the melted chocolate candy on the other side. Cut a small hole in the bag. Squeeze the chocolate from the bag into the mold (I used the cowboy hats, but candy kiss molds, rounds and others work well too) swirling as you squeeze. Tap the mold onto the counter to smooth the back of the candies, release airbubbles and to spread into the mold. Place the mold into the refrigerator and leave for about 10 minutes to set the candy. Take the mold out, turn it over and tap to release the candies. If the candies do not come out easily, place in refrigerator for a few more minutes and repeat.

Dipping Ideas

Melt the Peanut Butter Chips according to the directions above. Dip pretzels, Saltine Crackers, Graham Crackers, dried banana slices - the possibilities are endless! Once dipped, place on parchment lined baking sheet and place in the refrigerator for a few minutes to set!