

## Peanut Butter Marshmallow Chocolate Cups

Makes 9 chocolate cups

### Ingredients

#### *Marshmallow fluff*

2 egg whites, room temperature

100 grams (1/2 cup) caster sugar

1/8 teaspoon cream of tartar

1 teaspoon vanilla extract

#### *Peanut butter filling*

125 grams (1/2 cup) smooth peanut butter

30 grams (2 tablespoons) unsalted butter, room temperature

125 grams (1 cup) icing or powdered sugar

400 grams (2 and 2/3 cup) good quality milk or dark chocolate (or mixture of both)

Fill a medium saucepan with a few inches of water and pop on a medium heat. In a small heatproof bowl, add your eggs whites, caster sugar and cream of tartar. Whisk together. Then pop the bowl over the saucepan, ensuring the bottom of the bowl does not touch the water. As the egg whites heat, whisk gently by hand the entire time. You'll want to heat the egg whites to 50 C / 120 F which you can test by sticking a candy thermometer into the mixture or go by feel (the mixture should be hot to the touch) - should be around 5-6 minutes or so.

Then remove the bowl from the saucepan and place the mixture in the base of a stand mixer (or simply use a hand beater) and beat on medium speed for approximately 5 minutes or until the mixture is fluffy, white and voluminous. Add the vanilla and beat for 30 seconds or so. Add it to a piping bag fitting with a large round tip.

Line a muffin tray with cupcake liners. Also line a cookie sheet or baking tray with parchment or baking paper. In a large mixing bowl, add your peanut butter and butter and whizz together using an electric mixer. Then sift in your icing or powdered sugar and beat until a soft but thick dough forms.

Roll small balls of the peanut butter mixture and set them onto your prepared tray. Once you have finished with all the peanut butter, pop the tray into the fridge while you melt the chocolate. Melt the chocolate in the microwave, stirring in-between 20 seconds bursts.

## Sweetest Menu

Once the chocolate has completely melted, grab the peanut butter truffles from the fridge. Add approximately 1-2 teaspoons of chocolate into the bottom of your cupcake liners, ensuring it covers the entire base. Then grab a peanut butter ball, flatten it using your fingers and place it on top of the chocolate. Make sure the peanut butter truffle doesn't touch the side of the liner so there is room for the chocolate to completely cover it.

Pipe the marshmallow filling over the top of each peanut butter truffle. Pop your tray in the freezer for 5 minutes for the marshmallow filling to set slightly. Then spoon more chocolate over each lump of peanut butter and marshmallow so it is completely covered. Pop your chocolate cups into the fridge for at least one hour or until set. Store in the refrigerator or the freezer.