

Whip up something new



Whipped Peanut Butter Cups

PREP 10 minutes

COOK 3 minutes

SERVES 24

1x 220g packet of Arnott's™ Choc Ripple™ Biscuits

½ cup (v) Bega Whipped Peanut Butter

50g dark chocolate, melted

Chopped, unsalted roasted peanuts

1. Preheat oven to 180°C. Using a 12-hole muffin tray, place a Arnott's™ Choc Ripple™ Biscuit over each well.

2. Bake for 2-3 minutes until the biscuit is softened. Using the back of spoon gently press down on the biscuit to form a cup. Cool for 1 minute, then transfer to a wire rack to cool completely.

3. Using a spoon, place a scoop of Bega Whipped Peanut Butter into the centre of the cookie cups. Drizzle with chocolate.

4. Place in the fridge for 20 minutes or until set. Serve

