

PEANUT BUTTER FUDGE PUCK CAKES

(from *bentycakes*)

2 cups granulated sugar

1 + 1/3 cup creamy peanut butter

1/2 cup milk

2 tsp vanilla

dash of salt

melting chocolate (such as candy melts)

Bring sugar and milk to a boil over medium heat. Once boiling, whisk for 1–2 minutes. Add in vanilla, peanut butter and salt and mix until smooth. Working quickly, fill your small molds with the mixture.

The peanut butter fudge should set up pretty quickly at room temperature, but I prefer to stick in the fridge for 30 minutes or so.

Melt 17 ounces chocolate and a spoonful of refined coconut oil gently in the microwave at 50% power. for 1 minute. Place larger mold (with the Benty Cakes logo on the bottom) on the plastic tray and fill one cavity half full with melted chocolate.

Place chilled center on melted chocolate. Gently apply even pressure as you slowly press the center down until chocolate comes up from the sides and covers the top of the center. Scrape off any excess chocolate. If there is not enough chocolate to cover the center. Add chocolate and scrape away excess. Tap the mold tray on the counter to eliminate air bubbles.

Let the pucks set in the fridge for 20 minutes or so, then gently un-mold. Decorate as desired.