



Chocolate Peanut Butter Rice Krispy Cups



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Introduction

Chocolate Peanut Butter Rice Krispy Cups offer a delightful twist on a classic treat. With rich chocolate and creamy peanut butter layered over crispy rice cereal, this recipe is an indulgence that satisfies sweet cravings. Perfect for parties, gatherings, or a simple sweet snack, these cups are easy to make and even easier to enjoy!

Detailed Ingredients with measures

- Rice Krispies: 3 cups
- Semi-sweet chocolate chips: 1 cup
- Peanut butter: 1/2 cup
- Butter: 1/4 cup
- Powdered sugar: 1 cup

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 5 minutes

Total Time: 15 minutes

Yield: 12 cups



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Detailed Directions and Instructions

Step 1: Prepare the Muffin Tin

Line a muffin tin with cupcake liners to prepare for the Rice Krispy cups.

Step 2: Heat the Mixture

In a medium-sized saucepan, combine the peanut butter and chocolate chips. Heat over low to medium heat, stirring constantly until fully melted and smooth.

Step 3: Mix in Marshmallows

Add mini marshmallows to the melted chocolate and peanut butter mixture. Stir until they are completely melted and combined.

Step 4: Combine with Rice Krispies

Remove the saucepan from heat and add in the Rice Krispies cereal. Stir well to ensure that all the cereal is evenly coated with the mixture.

Step 5: Fill the Muffin Tin

Spoon the Rice Krispy mixture into the lined muffin cups. Press down gently to ensure they hold their shape.

Step 6: Chill the Cups

Place the muffin tin in the refrigerator for about 30 minutes, or until the Rice Krispy cups are set.

See also [Dill Pickle Chicken Grilled Cheese Casserole](#)

Step 7: Remove and Serve

Once set, remove the cups from the muffin tin by gently pulling on the liners. Serve them immediately or store them in an airtight container.

Notes**Storage Instructions**

Store the Rice Krispy cups in an airtight container at room temperature for up to a week.

Variations

Feel free to customize the recipe by adding your favorite mix-ins, such as nuts, dried fruit, or different types of chocolate.

Peanut Butter Substitute

If you prefer a different nut butter, almond or sunflower seed butter can be used as a substitute for peanut butter.

Serving Suggestions

These treats are great for parties, snack time, or as a fun dessert option!



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Cook techniques

Melting Chocolate

To achieve a smooth consistency, melt chocolate gently using a double boiler or microwave, stirring frequently to avoid burning.

Combining Ingredients

Carefully fold the peanut butter and melted chocolate together, ensuring an even blend for the perfect flavor in each cup.

Preparing the Mixture

Mix rice krispies into the chocolate-peanut butter blend thoroughly to coat each piece evenly before forming the cups.

Setting the Cups

Use cupcake liners or a silicone mold to shape the mixture, pressing it down firmly to create a stable structure that holds its shape as it cools.

Cooling and Storage

Let the cups cool completely at room temperature or refrigerate for a quicker setting. Store in an airtight container to maintain freshness.

FAQ

Can I use different types of chocolate?

Yes, you can substitute dark, milk, or white chocolate depending on your personal preference.

Is there a way to make these cups healthier?

Consider using dark chocolate with a higher cocoa percentage or natural peanut butter to reduce sugar and fat content.

See also [Grilled Garlic Butter Shrimp Recipe](#)

How long do the chocolate peanut butter rice krispy cups last?

If stored properly in an airtight container, they can last up to a week at room temperature or longer in the fridge.

Can I add mix-ins to the cups?

Absolutely! Feel free to add nuts, dried fruits, or mini marshmallows for extra texture and flavor.

What size cupcake liners should I use?

Standard cupcake liners work well, but mini liners can be used for smaller, bite-sized treats.



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Conclusion

Making chocolate peanut butter rice krispy cups is a delightful and easy treat that brings together the classic flavors of chocolate and peanut butter. With just a few simple ingredients and minimal effort, you can create a tasty snack or dessert that is sure to impress. Whether shared with friends or enjoyed alone, these cups are a satisfying way to indulge your sweet tooth.

More recipes suggestions and combination

Nutella Rice Krispy Treats

For a hazelnut twist, substitute peanut butter with Nutella for a creamy, chocolate-hazelnut flavor.

Chocolate Coconut Rice Krispy Cups

Add shredded coconut to the chocolate mixture for an extra tropical touch that complements the richness.

Almond Joy Rice Krispy Treats

Incorporate almond pieces and a drizzle of chocolate for a delightful homage to the popular candy bar.

Oreo Rice Krispy Treats

Crush Oreos and mix them in for a cookies-and-cream twist that adds a crunchy texture.

PB&J Rice Krispy Treats

Layer a bit of your favorite jelly or jam between the rice krispy layers for a nostalgic peanut butter and jelly experience.

Dark Chocolate Rice Krispy Cups

Use dark chocolate instead of milk chocolate for a richer, more sophisticated flavor profile.

See also [Strawberry Cream Cheese Pound Cake](#)

Maple Pecan Rice Krispy Treats

Add chopped pecans and a splash of maple syrup for a delightful autumn-inspired treat.





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