

## CHOCOLATE PEANUT BUTTER SQUARES

Serves: 16
Serving size: 2 squares Prep Time: 5 minutes Cook time: 2+ minutes 20 minutes setting time

## INGREDIENTS:

1 cup semisweet chocolate chips
1 tbsp. refined coconut oil $1 / 2$ cup creamy peanut butter $1 / 2$ cup milk chocolate chips

## DIRECTIONS:

1. Place semisweet chocolate chips and coconut oil in the TupperWave ${ }^{\circledR}$ Stack Cooker $13 / 4$-qt./1.75 L casserole and microwave at full power in 30 -second intervals until chocolate has melted; (about 90 seconds total). Set aside.
2. Place peanut butter and milk chocolate chips in Stack Cooker $3 / 4-$ qt. $/ 750 \mathrm{~mL}$ cover and microwave for 30 seconds or until chips melt into peanut butter. Mix well.
3. Pour melted semisweet chocolate into Silicone Rectangular Form and spread to fully cover the bottom.
4. Pour peanut butter mixture over chocolate mixture and use Silicone Thin Spatula to swirl and create a decorative pattern.
5. Place in refrigerator for 20 minutes or until chocolate is set. Invert on cutting board and cut into even squares. Store at room temperature in Snack-Stor ${ }^{\circledR}$ Large Container or Mini Canisters for up to 5 days.


## CHOCOLATE PEANUT BUTTER SQUARES

Serves: 16
Serving size: 2 squares Prep Time: 5 minutes Cook time: 2+ minutes 20 minutes setting time

## INGREDIENTS:

1 cup semisweet chocolate chip 1 tbsp. refined coconut oil
$1 / 2$ cup creamy peanut butter
$1 / 2$ cup milk chocolate chips

## DIRECTIONS

1. Place semisweet chocolate chips and coconut oil in the TupperWave ${ }^{\text {® }}$ Stack Cooker $13 / 4$-qt $/ 1.75 \mathrm{~L}$ casserole and microwave at full power in 30 -second intervals until chocolate has melted; (about 90 seconds total). Set aside
2. Place peanut butter and milk chocolate chips in Stack cooker $3 / 4-q \mathrm{t} . / 750 \mathrm{~mL}$ cover and microwave for 30 seconds or until chips melt into peanut butter. Mix well.
3. Pour melted semisweet chocolate into Silicone Rectangular Form and spread to fully cover the bottom
4. Pour peanut butter mixture over chocolate mixture and use Silicone Thin Spatula to swirl and create a decorative pattern.
5. Place in refrigerator for 20 minutes or until chocolate is set. Invert on cutting board and cut into even squares. Store at room temperature in Snack-Stor ${ }^{\text {® }}$ Large Container or Mini Canisters for up to 5 days.
