**Reese's Peanut Butter Cups**

Makes 12 cups Author: Alyssa

24 medium-size, cupcake liners or 12 lined

11.5 ounces milk chocolate bits

2 tablespoons shortening

1 cup fresh peanut butter, room temperature

2 tablespoons butter, softened

¾ cup powdered sugar

1/3 cup (12 of a wrapped package) graham cracker crumbs

**Instructions**

Double the cupcake liners and set them in a baking sheet with sides.

In a small-sized food processor bowl, mix together the crushed graham crackers, powdered sugar, butter and peanut butter until smooth and soft.

Melt the chocolate chips and shortening in a microwave safe bowl stirring 30 seconds at a time until smooth. Add a heaping teaspoon into the bottom of each cupcake liner. With a small spatula or back of a spoon, spread the chocolate along the bottom and part way up the sides. Follow it by a heaping tablespoon of the peanut butter mixture, and spread it gently to the sides of the liner. Lastly add a heaping teaspoon of the melted to the chocolate and spread evenly over the peanut butter layer. Refrigerate for about an hour until set and firm.