

Salt and Serenity

Chocolate Peanut Butter Cups

The chocolate sable dough for this recipe comes from Karen DeMasco's book, "The Craft of Baking." The peanut butter mousse filling was the creation of Food Network Chef Anna Olson.

To make these, you will need 3 mini muffin tins. You can spoon the filling into the chocolate cups but make your life easy and buy some disposable piping bags and a medium sized star tip. (You can buy them anywhere they sell cake decorating supplies. I usually get them at Michael's.) You will have very professional looking pastries!

Makes 3 dozen mini cups

Dough

1 cup plus 2 tablespoons all-purpose flour
1/4 cup unsweetened cocoa powder
1/4 teaspoon kosher salt
5 ounces (10 tablespoons) chilled unsalted butter, cut into small pieces
1/3 cup granulated sugar
2 tablespoons well beaten egg (this is half a large egg)

Ganache

1/2 cup 35% cream
4 ounces bittersweet or semi-sweet chocolate, finely chopped

Filling

2/3 cup peanut butter
1/4 cup cream cheese
1/3 cup icing sugar
1 1/2 Tablespoons sweetened condensed milk
2/3 cup 35% cream
2 teaspoons pure vanilla extract

For Garnish

4 ounces bittersweet or semi sweet chocolate, finely chopped and melted
1/2 cup salted roasted peanuts, finely chopped

1. In a bowl, sift together the flour, cocoa powder and salt. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar on low speed until there are no visible pieces of butter, about 3 minutes. Add the measured amount of egg and mix just until

incorporated. Add the flour mixture in three additions, mixing each in completely before adding the next. Remove dough from mixer.

2. Roll the dough, 1/8 inch thick, between 2 sheets of parchment paper. Leaving the dough sandwiched between the parchment layers, freeze until firm, 5-10 minutes.
3. Preheat oven to 350° F. Remove dough from the freezer; place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer.
4. Lightly grease 3 mini muffin tins (each muffin tin holds 12 muffins). Using a 2 1/2 inch round cookie cutter, cut circles of dough. Gently press them into the muffin tins, taking care to press along the bottom and up the sides. To prevent the dough from puffing up when baking, dock the tart shells by marking with a fork. Bake shells for 15 minutes, until center of the shell is dry. Cool completely before removing them from the muffin tins.
5. For ganache, heat 35% cream to just below a simmer and pour over chopped chocolate. Let ganache sit for 1 minute. Stir until evenly blended. Set aside. When tart shells are cool, either spoon or pipe ganache into shells, filling each shell until almost full.
6. For filling, beat peanut butter with cream cheese until smooth. Stir in icing sugar until smooth. Add condensed milk. Whip 35% cream with vanilla to soft peaks. Fold into peanut butter mixture. Spoon or pipe into tart shells. Pile the peanut butter filling up quite high.
7. To decorate cups, drizzle some melted chocolate over each tart and top with some chopped peanuts. Refrigerate until ready to serve. These will keep in an airtight container in the fridge for 3 days.