

10 PEANUT BUTTER CUP PARTY DESSERTS!



Hi! I am Kim, the chocoholic and author of this peanut butter cup burstin' e-book

10 PEANUT BUTTER CUP PARTY DESSERTS!

After all, you can't go wrong with dreamy 'peanut butter in your chocolate', or is it 'chocolate in your peanut butter'? Either way you want to spin it, it's still the most perfect marriage of two incredibly, mouth-watering flavors made in the universe.

Sweet, rich chocolate mixed with salty, creamy peanut butter! *BAM!*

These peanut butter cup recipes are just what the peanut butter cup doctor ordered. Recipes chocked full of peanut butter cups, you can serve these desserts for any party or occasion. People ultimately love peanut butter cups, so these recipes are a win-win for sure.

I hope you and your family enjoy these delightful treats! I look forward to you joining me often at mi casa, your casa, www.thebakingchocolatess.com where we can make more dessert recipes together.

Kim xox

These recipes are a small sample of the types of dessert recipes that I like to share on my blog @ The Baking ChocolaTess.

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Reese's Peanut Butter Devil's Food Chocolate Poke Cake

(15 - 18 Servings)



Starting from the top, there's a layer of loaded with Chocolate Peanut Butter Ganache drizzles, Reese's Peanut Butter Cups and Reese's Pieces , then a layer of Fluffy Peanut Butter Frosting. Then there's a layer of Peanut Butter-Vanilla Pudding , poked and filled into the deep pockets of a layer of dark, rich Devil's food chocolate cake. Maybe it's called Devil's Food Cake because people are dying to devour it because it's so sinfully good?

Reese's Peanut Butter Devil's Food Chocolate Poke Cake

Ingredients

Devils Food Cake

- 1 box Devil's Food Chocolate cake baked in a 9x13 pan (prepare according to directions on box)

Peanut Butter - Vanilla Pudding

- 1 large pkg instant Vanilla pudding
- 2 1/2 C Milk
- 3 T C creamy Peanut Butter

Peanut Butter Whipped Cream Layer

- 1/4 C creamy Peanut butter
- 1 1/2 C Heavy whipped cream
- 1/4 C Powdered sugar

Chocolate Peanut Butter Ganache

- 1 cup semi-sweet chocolate chips
- 1/4 C creamy peanut butter
- 1 cup heavy cream

For the Candy Toppings

- 1/2 to 1 cup each White Chocolate Reese's Peanut Butter Cups, rough chop
- 1/2 to 1 cup each Chocolate Reese's Peanut Butter Cups, rough chop
- 1/4 to 1/2 C Reese's Pieces

Instructions

Cake Mix

- Prepare and bake cake according to the instructions and ingredients listed on the box for a 9x13 pan size and allow to cool for 10 minutes.
- While the cake is still warm, take the end of a wooden spoon and poke lots of holes all over the top of your cake and allow to cool for another 20 minutes.

Peanut Butter - Vanilla Pudding

- Prepare the pudding by combining the vanilla pudding, milk and peanut butter together and whisk until the pudding is dissolved.
- Pour pudding over top of cake, filling the holes.
- Refrigerate at least 10 minutes until the pudding is firm.

Peanut Butter Whipped Cream Layer

- While the pudding is firming, combine peanut butter and a couple of tablespoons of heavy cream and beat on medium speed until peanut butter is a smooth consistency.
- Add remaining heavy whipping cream and beat on medium-high speed.
- Slowly added powdered sugar and beat until still peaks form.
- Spread over cooled cake.
- Add chopped white chocolate and chocolate Reese's Peanut Butter cups to top evenly.

Chocolate Peanut Butter Ganache

- Melt chocolate chips and peanut butter in microwave for up to 1 1/2 to 2 minutes.
- Whisk in the heavy cream until it's shiny and creamy.
- Scoop into a pastry bag or ziplock bag with tip snipped and drizzle on top of frosting and pb cups.
- Put in fridge overnight.
- Right before serving, sprinkle Reese's Pieces on top.
- Keep any leftover cake refrigerated
- Let the cookies cool for 5 minutes on the baking sheets, then transfer the cookies to wire racks to cool completely.
- Makes 15 - 30 cookies depending on size.

Notes

- Add Reese's Pieces before ready to serve, otherwise they might melt into the peanut butter fluff.
- You can substitute Hot Fudge Sauce for ganache. (Heat up 15-30 seconds if needed, to drizzle)

Reese's Peanut Butter Cup Chocolate Chip Oatmeal Cookies

(2 dozen cookies)



Just show me the **Reese's Peanut Butter Cup Chocolate Chip Oatmeal Cookies**, would ya? Rich mini Reese's Peanut Butter Cups, velvety milk chocolate chips, peanut butter love, and old-fashioned oats all rolled up into soft, thick and chewy delectable cookies.

Size-ably large too, just they way we like them! Everyone loves cookies, so you can't go wrong serving these anytime, anywhere!

Reese's Peanut Butter Cup Chocolate Chip Oatmeal Cookies

Prep Time: 15 min

Cook Time: 10 min

Ingredients

- 1/2 cup butter, softened
- 1 1/4 cup brown sugar
- 1/2 cup sugar
- 1/3 cup creamy or crunch peanut butter
- 1 egg + 1 egg yolk
- 1 tablespoon vanilla
- 1 1/4 cup all purpose flour or gluten-free flour
- 1 cup old-fashioned oats or gluten-free oats
- 1/2 teaspoon baking soda
- 3/4 cup Ghirardelli milk chocolate chips
- 1 cup Mini Reese's Peanut Butter Cups, chopped in half

Instructions

- Preheat oven to 325 degrees fahrenheit. Line cookie sheets with silpat or parchment.
- Cream together butter and sugars for about 2 minutes.
- Add peanut butter and stir. Add egg, yolk, and vanilla.
- Combine flour, oats, and baking soda.
- Slowly mix into the wet ingredients.
- Add the chocolate chips and Reese's Peanut butter cups and mix.
- Using a large cookie or ice cream scoop, place 6 scoops, evenly packed into your scoop and release onto your cookie sheets and bake for 10 to 11 minutes.
- Delish!

Notes

- For smaller cookies, bake for 7-8 minutes and you will get 3 dozen cookies.
- You could also make these healthier by using 1/2 whole wheat flour and 1/2 all purpose flour measurements.
- Cookies will spread out, so make sure there is a couple of inches space in between your cookies while baking.

Double Stuffed Peanut Butter Cup Bliss Cupcakes

(12 Cupcakes)



Each delicious peanut butter cupcake is stuffed with 2 Reese cups, one on top of the other. Then there's a layer of rich ganache glaze, peanut butter mousse frosting and a final crumble of more Reese peanut butter cups on top! **Heaven's Peanut Butter Bliss! *Swoon***

Double Stuffed Peanut Butter Cup Bliss Cupcakes

Ingredients

Peanut Butter Cupcakes

- 1 - 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup olive oil or your choice
- 1/3 cup peanut butter
- 1 cup brown sugar
- 2 large eggs
- 1 cup buttermilk
- 1 teaspoon maple syrup or vanilla extract

Chocolate Ganache Glaze

- 1 cup whipping cream
- 1 cup semi-sweet chocolate chips
- 1/4 cup peanut butter chips or peanut butter

Peanut Butter Mousse Frosting

- 4 tablespoons butter, softened
- 1/4 cup creamy peanut butter
- 1 teaspoon vanilla extract
- 1 1/2 cups powdered sugar
- 2 tablespoons whipping cream or milk, add more if needed

Stuffing and Topping

- 1 bag Miniature Reese Cups for middle and tops

Instructions

Peanut Butter Cupcakes

- Preheat the oven to 350 degrees and place muffin cupcake liners into tins.
- In a medium bowl, add flour, baking powder, baking soda and salt and whisk for about 45 seconds.
- Using a mixer, in a large bowl add the peanut butter, oil, and brown sugar and beat until combined.
- Add eggs and maple syrup or vanilla extract and continue beating until just combined.
- Alternately add the flour and buttermilk to the wet mixture, beating just until combined and do not overbeat. (A few small lumps of flour is fine, overbeating will result in a dry, dense cake.
- Using an ice cream scoop, scoop batter into the muffin tins.
- **Place 1 Reese cup in each cupcake** by slightly pushing in, don't over-push or it will go to the bottom of the cupcake
- Bake for about 15 minutes or test by using a toothpick and poking the center of cupcake. It should still be moist, if it's dry, it will be overbaked and dry.
- Transfer cupcakes to baking rack and **place another Reese cup** on top of the one already inserted. Let cool.

Peanut Butter Mousse Frosting

- Cream butter and add in all other ingredients until combined and creamy.
- Place frosting into a piping bag, or snip a 1/3 inch hole into a ziplock bag using scissors for the bag.

Chocolate Ganache Glaze

- Microwave the heavy cream in the microwave for 2-3 minutes or starting to boil.
- Add in chocolate and peanut butter chips and let sit for a minute or two then whisk for a couple of minutes.
- Dip the cooled peanut butter cupcake tops into the ganache one by one and let them cool.
- Pipe frosting in circular motions starting outward working in to the middle.

Topping

- Cut up some random Reese cups and sprinkle on top.

Reese's Peanut Butter Cup Explosion Brownies!

(9-12 Servings)



These have just the right amount of creamy, dreamy peanut butter buttercream, ***swoon***, delicious Reese's Peanut Butter Cups, ***another swoon*** and soft and chewy milk chocolate brownies that will melt in your mouth. ***Ummm...you'll have to excuse me, but I'm in *PB Explosion* moment right now.***

Ingredients

Milk Chocolate Brownies (*Double recipe for 9x13 pan*)

- 1 box Milk Chocolate Brownies, baked in a 9x9 pan and ready to frost

Peanut Butter Buttercream Frosting

- 5 tablespoons unsalted butter, room temperature
- 1 cup creamy peanut butter
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2-3 Tablespoons milk
- 1 cup mini Reese's Peanut Butter Cups, very roughly chopped

Instructions

Milk Chocolate Brownies

- Make and bake brownies according to box instructions in a 9x9 pan, cooled and ready to be frosted.

Peanut Butter Buttercream Frosting

- Using a mixer, cream the butter and peanut butter together for 1-2 minutes.
- Add vanilla and salt and beat and then add in powdered sugar and beat well.
- Add in milk and beat.
- Frost brownies.
- Add chopped up Reese's PB cups on top.
- Enjoy!

Ultimate Chocolate Peanut Butter Explosion Cake

(8-10 Servings)



The peanut butter cake is light and moist, Perfectly layered with that creamy peanut butter mousse, chocolate fudge ganache and our favorite -- Reese's Peanut Butter Cups!

My cup can keep running over with this. I won't complain.

Ultimate Chocolate Peanut Butter Explosion Cake

Ingredients

Peanut Butter Cake

- 3/4 cups all-purpose flour
- 1 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 1/2 Tablespoons olive oil or your choice
- 3 Tablespoons Reese's peanut butter
- 1/2 cup brown sugar
- 1 large egg
- 1/2 cup buttermilk
- 1/2 teaspoon maple syrup or vanilla extract

Chocolate Ganache Glaze

- 1 cup whipping cream
- 1 cup semi-sweet chocolate chips
- 1/4 cup peanut butter chips or peanut butter

Peanut Butter Mousse Frosting

- 4 tablespoons butter, softened
- 1/4 cup Reese's peanut butter
- 1 teaspoon vanilla extract
- 1 1/2 cups powdered sugar
- 5 tablespoons whipping cream or milk, add more if needed
- 1 bag mini or large Reese's Peanut Butter Cups, cut into chunks

Instructions

Peanut Butter Cake

- Preheat the oven to 350 degrees and grease 9x5 loaf pan.
- In a medium bowl, add flour, baking powder, baking soda and salt and whisk for about 45 seconds.
- Using a mixer, in a large bowl add the peanut butter, oil, and brown sugar and beat until combined.
- Add eggs and maple syrup or vanilla extract and continue beating until just combined.
- Alternately add the flour and buttermilk to the wet mixture, beating just until combined and do not overbeat. (A few small lumps of flour is fine, overbeating will result in a dry, dense cake.)
- Pour batter into the bread loaf pan.
- Bake for about 15-18 minutes.
- Let the cake sit in the pan for 5 minutes, then invert the cake onto a wire rack to cool completely.

Chocolate Ganache Glaze

- Microwave the heavy cream in the microwave for 2-3 minutes or starting to boil.
- Add in chocolate and peanut butter chips and let sit for a minute or two then whisk for a couple of minutes.

Peanut Butter Mousse Frosting

- Cream butter and add in all other ingredients until combined and creamy.
- Cut the cooled cake in half horizontally. Frost the bottom top half of the cake, drizzle some chocolate ganache and then add some chopped Reese cups on top
- Place the top layer of the cake, upside down, on top of the bottom layer and repeat with another layer of frosting, chocolate ganache and Reese's cups.
- Place in fridge until ready to slice and serve

Reese's S'mores Graham Cracker Candy

(12 Servings)



This delicious candy is loaded with chocolate chips, roasted marshmallow, graham crackers and peanut butter cups! It's a real winner for a quick summertime treat!

Reese's S'mores Graham Cracker Candy

Ingredients

Graham Cracker Layer

- 6 sheets of graham crackers
- 1/3 cup + 2 Tablespoons butter
- 1/3 cup + 2 Tablespoons brown sugar

S'mores & Reese's Layer

- 1 3/4 to 2 cups mini marshmallows
- 1 cup milk chocolate chips, divided in two groups, 3/4 cup & 1/4 cup
- 1 cup Mini Reese's Peanut Butter Cups

Instructions

- Preheat oven to 350°F. Line a 9x9 pan with aluminum foil, spray foil with cooking spray. Line graham crackers on the foil, breaking crackers to cover the pan completely.

Graham Cracker Layer

- In a medium saucepan, melt butter and brown sugar over medium heat, stirring frequently until smooth and mixture comes just to a boil approximately 6 minutes.
- Remove brown sugar mixture from heat and pour evenly over crackers.
- Bake 5 to 6 minutes, or until bubbly.

S'mores & Reese's Layer

- Remove pan from oven and immediately sprinkle 3/4 cup milk chocolate chips, then the mini marshmallows, and then the other 1/4 of the chocolate chips.
- Return pan to oven for another 2-3 minutes, or until marshmallows begin to toast and puff up.
- Take S'mores out of oven and sprinkle the mini Reese's Peanut Butter Cups on top.
- Cool completely before cutting and serving.

Peanut Butter Reese's Cream Cheese Cookie Bars

(8 Servings)



Would you turn luscious, rich peanut butter & Reese cup cookie bars intertwined with velvety cream cheese filling down?

Peanut Butter Reese's Cream Cheese Cookie Bars

Ingredients

Peanut Butter Reese's Cookie Dough

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/3 teaspoon salt
- 2/3 cup unsalted butter, softened
- 1/2 cup peanut butter
- 2/3 cup brown sugar
- 1/3 cup granulated sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1/3 cup mini semi-sweet chocolate chips
- 20 to 30 mini Reese's Cups, chopped up & divided into two groups

Cream Cheese Filling

- 8 oz. cream cheese, softened
- 1/3 cup powdered sugar
- 1 egg, at room temperature
- 1/2 teaspoon vanilla extract
-

Instructions

- Preheat oven to 325 degrees.

Peanut Butter Reese's Cookie Dough

- In a medium bowl, mix the flour, baking soda, and salt. Set aside.
- In another bowl, using mixer, beat the butter, peanut butter, and sugars, until smooth and fluffy.
- Add egg and vanilla extract and combine until mixed.
- Gradually add the flour mixture into the wet mixture mixing well after each addition.
- [Cream cheese](#) filling: In a medium bowl, beat together the cream cheese, egg, powdered sugar, and vanilla until smooth.
- Spread $\frac{2}{3}$ of the cookie dough in the bottom of the 8-inch baking dish.
- Add one half of the Reese's cup, chopped on top of cookie dough.

Cream Cheese Filling

- Spread the cream cheese mixture over the dough/Reese's cup layer.
- Using your fingers, crumble the remaining dough over the top of the cream cheese layer.
- Add the other half of the Reese's cups, chopped and sprinkle the mini chocolate chips on top.
- Cover with foil and bake for 20 minutes.
- Remove foil and bake for an additional 20-25 minutes, or until it is lightly browned on top and the cream-cheese layer is set.
- Cool on a wire rack. Cut and store leftover bars in refrigerator.

'Awesome'

Peanut Butter Cup Cookies

(24 Cookies)



Peanut butter cups stuffed into soft and thick peanut butter cookie cups are the most wonderful peanut buttery treats of them all for holidays and parties!

'Awesome' Peanut Butter Cup Cookies

Ingredients

- 1 & 1/4 cups flour
- 1/3 cup butter, softened (if using salted butter, omit salt)
- 1/2 cup brown sugar
- 1/4 cup + 2 tablespoons white sugar
- 1 egg
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup peanut butter
- 1 teaspoon vanilla extract

Instructions

- Preheat the oven to 375 and place non-stick ungreased mini muffin pan for cookie cups aside while you prepare the cookies.
- In a small mixing bowl, whisk together the flour, baking soda, and salt. Set aside.
- Using a mixer, combine the butter, peanut butter, sugars and vanilla.
- Beat on med-high speed for about 2 minutes, scraping down the sides of the bowl as needed.
- Add the egg and beat for about 30 seconds, until just incorporated.
- Add the flour mixture and beat on low speed until combined.
- Using a tablespoon cookie scoop, scoop or form the dough into balls and place them into the mini muffin pan. Do not have the dough go over the top of the muffin cup or you will get peanut butter cup overload and they aren't as pretty.
- Bake for 8 minutes.
- The tops should look underdone, they will firm up as the cookies are cooling.
- Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

Notes

- Use any type of peanut butter cup or kiss for these sweet amazing treats!

Reese's Peanut Butter Chocolate Oreo Tart

(Serves 8)



Magnificently rich, bursting with peanut butter and chocolate explosions all snuggled in a delectable Oreo biscuit crust. Almond Toffee Bar chunks included.

Big Drools!

You won't want to miss out on these!

Reese's Peanut Butter Chocolate Oreo Tart

Ingredients

Oreo Crust

- 32 Oreo Cookies, crushed into crumbs
- 1/2 cup unsalted butter, melted

Peanut Butter Layer

- 5 oz Reese's peanut butter chips
- 3.5 oz heavy cream

Chocolate Layer

- 5 oz semi-sweet chocolate chips
- 3.5 oz heavy cream

Topping

- 1/3 to 1/2 cup Mini Reese's Peanut Butter Cups, chopped up
- 1/8 cup Peanuts, chopped

Instructions

Oreo Crust

- Mix Oreo crumbs and melted butter together and press cookie crumb mixture with the back of the spoon into the bottom and edges of a rectangular 5x14 inch (12 x 36 cm) tart pan.
- Freeze until you prepare the filling for a few minutes.
- In a small saucepan, place cream over medium-low heat for a few minutes to get hot. No boiling or simmering needed.

Peanut Butter and Chocolate Fillings

- Remove from heat and divide in half into two separate containers.
- Add peanut butter chips to one container of hot heavy cream and the chocolate chips to the other container of hot heavy cream. Let rest for 1-2 minutes. Stir until dissolved.
- Pour peanut butter filling over oreo crust and place in freezer until firm about 10-15 minutes.
- After firmed up, pour chocolate filling on top of peanut butter filling.
- Top with Reese's peanut butter cups and nuts.
- Refrigerate for at least 2 hours or overnight before serving.

Rolo Reeses PB Pretzel Fudge



An outrageous outburst of Reeses' peanut butter cups, crunchy salted pretzels and caramel Rolos' surrounded in a smooth chocolate fudge on top. 🍪

Rolo Reeses PB Pretzel Fudge

Ingredients

- 1 bag Mini Rolos' (8 oz)
- 1 bag Mini Reeses' Peanut Butter Cups (8 oz.)
- 1 cup Pretzels, broken up
- 3 cups chocolate chips
- 1 (14 ounce) can of sweetened condensed milk
- 1 teaspoon vanilla extract

Instructions

- Line an 8x8 or 9x9" pan with foil, wrapping around sides of pan and spray with cooking spray.
- Place the Reeses' peanut butter cups, broken pretzels and Rolos' in an even layer on the bottom of the pan.
- Pour chocolate chips and sweetened condensed milk in a medium saucepan over low heat. Stir constantly over low heat until melted.
- Remove saucepan from heat and stir in vanilla extract.
- Spread evenly over candy and pretzels in prepared pan. pressing lightly to adhere them with waxed paper or your hands. The fudge will set up fast, so work a fast pace when you are spreading the fudge on top of the candy and pretzels.
- Cool until firm to room temperature, then cover and place in the refrigerator to harden completely. Cut into squares and serve.

You can catch me on [Facebook](#), [Pinterest](#) and [Twitter](#) as well. Please feel free to contact me at thebakingchocolatess@mail.com anytime if you have a dessert recipe request you would love to see on the blog or drop a comment on the blog. I welcome and value your feedback! :)

Happy Baking!



Kim xox