



Recipe for

TIGER BUTTER

FROM THE KITCHEN OF:
NATIONAL PEANUT BOARD

INGREDIENTS

1 POUND WHITE CHOCOLATE, BROKEN INTO 1-INCH PIECES

1 (12 OUNCE) JAR CRUNCHY OR SMOOTH PEANUT BUTTER
(APPROXIMATELY 1 1/3 CUPS)

1 CUP (6 OUNCES) SEMISWEET CHOCOLATE MORSELS

DIRECTIONS

LINE A 13 X 9 X 2 INCH PAN WITH WAXED PAPER, SET ASIDE. **PLACE** WHITE CHOCOLATE IN A 1 1/2 QUART MICROWAVABLE BOWL. MICROWAVE ON HIGH UNTIL MELTED, APPROXIMATELY 2 MINUTES. ADD PEANUT BUTTER, STIRRING A LITTLE. MICROWAVE ON HIGH UNTIL MIXTURE IS SMOOTH AND CREAMY. STIR WELL. SPREAD MIXTURE INTO PREPARED PAN. IN A 2 CUP MICROWAVABLE MEASURING CUP, MELT CHOCOLATE MORSELS ON HIGH FOR APPROXIMATELY 2 MINUTES. STIR WELL. POUR MELTED CHOCOLATE OVER PEANUT-BUTTER MIXTURE AND SWIRL THROUGH WITH A KNIFE, OR DRIZZLE MELTED CHOCOLATE ON TOP OF MIXTURE USING THE FINE TIP OF A PASTRY TUBE TO MAKE STRIPES. REFRIGERATE UNTIL SET, APPROXIMATELY 3 HOURS. CUT INTO SQUARES AND THEN TRIANGLES. **ENJOY!**

YIELD 2 POUNDS

PREP TIME 10 MINUTES

TOTAL TIME 3 HOURS