

Chocolate Peanut Butter Bombs

With silky peanut butter mousse perfectly enrobed in milk chocolate shells, this dessert truly is the bomb.

Glaze		3	egg yolks		
1	11.5 ounce	milk chocolate morsels	2	1/2 cup	sugar
3/4	cup	butter, cut into pieces	3/4	cup	heavy (whipping) cream
2	1/2 cup	plus 2 tsp corn syrup			
Mousse		Chocolate Peanut Butter Sauce (optional)			
1	cup	milk chocolate morsels	Coarse Sea & Himalayan salt (optional)		
1/4	cup	plus 2 1/2 tsp creamy peanut butter			
3	1/2 cup	butter, cut into pieces			



- For glaze, bring 2 1/2 cups water to a simmer in saucepan. Combine chocolate and butter in double boiler. Place over water in saucepan and cook, stirring constantly, 3-4 minutes or until chocolate is mostly melted. Remove from heat, stir in corn syrup.
- Using small scoop, place a level scoop of glaze into wells of silicone floral cupcake pan. Using Chef's Silicone Basting Brush, brush glaze around bottoms and up sides of walls. Refrigerate 5-10 minutes or until glaze is set. Repeat to apply a second coat of glaze. Place in refrigerator. Set aside remaining glaze in 2 cup prep bowl.
- For mousse, place chocolate, peanut butter and butter in large Micro-Cooker. Microwave, uncovered, on high 1-1 1/2 minutes or until chocolate is mostly melted, stirring every 30 seconds. Stir until smooth and set aside.
- Whisk egg yolks and sugar in clean, dry double boiler. Set over same saucepan, cook over medium-high heat, whisking constantly, until digital pocket thermometer reads 140 deg F (60 C). Transfer egg yolk mixture to stainless mixing bowl, whisk until room temperature. On medium speed of electric mixer, slowly add chocolate to egg mixture. (Mixture will be thick and appear curdled.) Place cream in stainless mixing bowl, using clean beaters, beat on medium-high until soft peaks form. Gently fold in half the whipped cream into chocolate mixture, fold in remaining whipped cream.
- Remove pan from refrigerator. Using Large Scoop, place a scant scoop of mousse into each well, spread to edges. Microwave reserved glaze, uncovered, on High 10-15 seconds or until fluid. Spread evenly over mousse to edges. Cover with parchment paper, refrigerate 3 hours or overnight. Drizzle serving plates with sauce, if desired. Invert pan over cutting board, gently press on wells to release bombs. Place bombs onto plates, Garnish with salt, if desired.

Servings: 12

Cooking Times

Preparation Time: 35 minutes

Total Time: 3 hours

Nutrition Facts

Serving size: 1/12 of a recipe (2.7 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.

MyPoints 10.58	
Amount Per Serving	
Calories	392.39
Calories From Fat (72%)	283.82
% Daily Value	
Total Fat 32.19g	50%
Saturated Fat 19.27g	96%
Cholesterol 116.17mg	39%
Sodium 52.98mg	2%
Total Carbohydrates 23.03g	8%
Fiber 1.28g	5%
Sugar 17.72g	
Protein 4.56g	9%

Tips

It is best to let this dessert stand at room temperature for 30 minutes before serving. This allows the flavors of the chocolate and peanut butter to shine through.