



Tiger Butter

Smooth and creamy and sinfully simple to make

16 oz. vanilla bark or white chocolate chips (I like white chocolate chips)

$\frac{3}{4}$ cup smooth peanut butter

4 oz. semi sweet chocolate chips

1 tsp Cookie Nip

In a glass bowl in the microwave, melt the white chocolate, peanut butter and Cookie Nip. About one minute, twice. Stir until smooth.

Pour into a foil covered baking dish. It should be about $\frac{1}{4}$ " deep.

Melt the chocolate chips in the microwave. Drop several spoonful into the white chocolate and stir with a toothpick. You want to create a marbled look instead of blending the white and dark chocolate.

Set on the counter until it hardens and score into 1" squares. If you need it to harden faster, you can refrigerate briefly but don't leave it in the fridge.

Yields: 3 doz. Pieces.

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