Homemade PB&J Cups with CBTV Live

Chapter 1 -
PB&J Cups
- Hi everybody. It's Leanna and I am here with you live today. We're gonna be making some peanut butter cups with a special jam layer inside of them. Before I get to that, I just want to say, do you notice anything different? We're actually shooting on some new equipment today and we're stepping up our live game. It should be looking very nice and crystal clear and hopefully the sound quality is good. Anyway, we hope you like it. If there's any glitches, please forgive us. We're working things out. But we'd love to hear what you think so speak up. And if you have any questions for me as we go, also feel free to speak up. So, what we are doing here is making maybe one of the easiest desserts ever. I was in Michigan last week with my cousin, Tara, and she showed me how to make these peanut butter cups and I was like, can I steal this idea from you, please? And show it in Facebook live. So that brings us to where we are today. So in order to make these, you just have to gather a few simple things. So, for the chocolate, we are going to be using chocolate chips. We need three cups of those. And I'm just using good old fashioned Nestle. We need some peanut butter, and the smooth variety is the best. You're gonna need nine ounces of that. And that's kind of a heaping cup, I would say. Then for the dry stuff, this is also going into our peanut mixture, we are going to need some graham crackers. So, you're gonna need this many graham crackers. So, that's I think nine graham crackers. And you just need to crush them up. You can put them in in a Cuisinart. You can hit them with a rolling pin or a hammer. Good stress relief. And then you will need, it's actually about a cup and a half of graham crackers when it's crushed, just so you know. And then you'll need one cup of powdered sugar. You're also, very important, you're gonna need this jam. So this is actually my cousin, Tara's jam. Gus and Grey. It's the most amazing stuff on the planet. A half pound of strawberries goes into this one tiny little jar of jam. So anyway, I love looking for new ways to use things like jam. And especially, we're in such a great fruit season, it being summer and all, it's blueberry season, so always looking for things we can do with that. In addition to your jam, you're gonna need some cupcake liners. I'm using these cute little Wilton ones. The cuter the better, in my opinion. You're also gonna need a variety. Just a few spoons, fork. I'm using this Scoop It scooper, also from Wilton, which you will see how amazing this thing is. And also, a little decorator brush. If you don't have a cake decorating brush, you can just use a pastry brush. It'll work just fine. And you're also going to need this cake pan. So, the first thing that we are going to do actually is mix together this peanut butter with this dry stuff. And you always wonder, what is it that makes a peanut butter cup so amazing? And I think there's something about that kind of chalky, in a good way, feel to the peanut butter. And that is because of this stuff that you're gonna put into it. So, I'm just dumping it all into this one bowl. It may seem like a lot of dry to a little bit of wet, but it does eventually come together. You kind of have to fold it in. And then eventually, I even just like to get in there with my hands. So, it's drier than you'd think. We can see it coming together. I never grew up making these. And I always just bought the store bought ones. And actually, today, I was able to bring in a peanut butter cup that I made last night using sunflower peanut butter. So, it's peanut butter made with sunflower seeds. - [Brian] Sunflower seed butter. - Sunflower seed butter, thank you Brian. And I was able to give Brian, our camera operator, his first ever peanut butter cup experience. So that was kind of amazing, watching him bite into a peanut butter cup for the first time. You don't think about that with your friends with nut allergies. Not everybody can enjoy these

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things. So he was able to enjoy that. This also works great with almond butter. What other kind of safe butters are there out there? - [Brian] There's soy butter that a lot of kids are eating these days. - Soy butter, okay. So everybody try that. I mean, it's a little bit of a different experience. Sorry, Brian. But it's still quite good. Okay, so this is really coming together. And that, you're gonna pat these into little patties, so it doesn't have to be completely, totally combined. Looks pretty good to me. All right, so the other thing that you want to make sure you have on hand is a rag or paper towels because you're gonna get really messy when you make these. I haven't even melted the chocolate yet. So, just gonna wipe my hands off. (hums) Okay, now. Chocolate chips. We're gonna go to the microwave and heat these up. Could not be easier. I tend to do it in 30 second increments. You don't want to put them in there and scorch the chocolate. So, just put it in there. Let it melt. In the meantime, I just wanted to mention, so we are using my cousin, Tara's jam, of course, Gus and Grey, but if you are into making your own jam, we have the most amazing class on Creativebug. It's about making your own blueberry jam. And it's, if you've never done canning before, like actually processing the jars and making your own jam, it's a great primer. So, blueberry jam is one of the easiest jams to make. It's in season right now, so you can go to the farmers' market, and just load up on it. And this is a good class. So, a lot of people are scared of making their own jam because you could get botulism or something and kill people, but it's actually, it's not as scary as you think. And Karen Solomon is the instructor and she guides you through it. So, if you guys are not familiar with Creativebug, we do online classes. Craft classes, food classes, cake decorating, all sorts of things. So, check us out. We have over 700 classes on the site. And we actually, hang on, I'm just gonna pop this back in for another 30. We actually have a special for all of you who are tuning in on Facebook. If you go to creativebug.com and sign in, and sign up with the promo code Facebook30, then you get 30 days of Creativebug for free. So you could actually go learn how to make your blueberry jam for free right now during blueberry season. We think you'll like the rest of the site, too. So, if you're just tuning in, do that. And also, if you like what we're doing here, we're doing this every Tuesday and Thursday. So, come back. Remember, it's always gonna be Tuesday and Thursday. Usually in the afternoon. We love it when you join us. And we hope that you like what we're doing. If you like what we're doing, like our Facebook page. It's just right above you. Hit that Like button, and if you like what you're seeing here, and who doesn't like melted chocolate? Then share this. We would love it if you shared it with your friends. So, we are just about there. I'm gonna give it, let's see, 15 more seconds. You really want this chocolate to be kind of runny, because you're going to be scooping it into these cups. And that's where the magic happens. 15 seconds. Start. Okay. Otherwise, we are just about ready to go. Getting everything together. The other thing that you're gonna want to have nearby, which you probably have at home, is a refrigerator. Because you're gonna need to refrigerate for just a few minutes between steps. So, I have my chocolate ready to go. And here's where I'm going to use my Wilton supplies that I have on hand. So, this little scoop thing, it looks like just a regular spoon. But it actually does this really great job, it's a batter spoon. So, it keeps it nice and clean. So you know with a normal spoon, it'll usually drip? This does a really nice job keeping it from dripping all over your surface. So, I am putting in about a tablespoon of chocolate in each of these cups. And there's kind of a fine line. You don't want to overfill or you're gonna have a peanut butter cup that feels like lead tank. And nothing wrong with a giant slab of chocolate, but you have to remember too, you're going to be making a dozen of them, so you have to evenly disperse it. I got chocolate all over my decorating cups. See, this is what I'm saying. It's messy. Okay so now, you're going to take your decorator brush, this is a food safe brush. Don't go grabbing your paintbrush from your acrylic painting class. No, no, no, no, no. This needs to be a

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fresh brush, preferably food safe. Okay, so we're going in and we're just gonna spread out the chocolate here. And you want it to go up the sides. That is where we're making the seal. So you're making the cup as you spread it out. And if you don't go up the sides then you're not gonna have a nice seal when you fill the cup. And your fillings will come oozing out the sides. Again, will still taste delicious. But if you are going for a professional effect, then you want to brush it far up the sides. Okay, just gonna do one more for you. I won't bore you by doing all 12. But you see how quick this goes. I mean, it really kind of flies by. Okay, I'm just gonna go nice, one more time around the edge. Whoosh. Press it in there. Okay, now this is my favorite part because I like to shake it back and forth like this. And it starts to flatten out. That chocolate kind of runs into the center and creates a smooth surface. So you can see, it's already starting to smooth out here. Do that for another 30 seconds and it will look like these. So these ones, I did earlier. So once your chocolate is kind of shaken out and nice and smooth, just pop them in the fridge. They need about five minutes. I mean, it hardens back up pretty quickly. Probably if you just left it out for half an hour, they would totally harden up. But we want a nice, solid base because now we're ready to pile on our toppings. Okay, so what we're gonna do, I mean, you can use a spoon if you want. I'm not really a spoon person. My husband's always telling me to stop eating with my hands. Just going to make a patty here. Before I put my patty in, I'm gonna grab a spoon and don't overdo it with this. You don't want, because it's gonna get messy. So, I would say that's a good two teaspoons. Just eyeball it. And you're just gonna put it right in the center. I know that seems like, but you should fill it more. But don't fill it more. You're going to be like, what? This is crazy. Okay, and then just pop your patty right in there. I'm gonna do it again. Fill it. Grab some of my peanut mixture. It's probably about a tablespoon. And what's kind of great about this, so a lot of baking recipes, you really have to follow to the T. This one, you can't mess it up. I mean, you're melting chocolate chips. If it's a little bit dry, a little bit too wet, it's fine, it's going to taste great. So, put that in there. Let's do one more. And then I'm willing to bet that you've already figured out how we're gonna top this off. With more chocolate. Okay. So now, the scoop is back. And again, probably about the same amount. So you kind of want an even chocolate layer on the top and bottom. It just makes your layer so satisfying. All right. And one more here. Okay, and again, you want to work with chocolate that's pretty melted. If it has started to seize up, get hard again, you'll see along the side it's starting to get hard, just pop it back in the microwave for another 10 seconds. And that will do it. And if you don't have a microwave, you can also do this on a double boiler at home or over very low heat on your stove top in a pot. And now, you're gonna go in with your brush again. And smooth it out. And again, just make sure you really get into the sides. So, you're making connection. And just keep pushing it together. I feel like you could really whip these up fast for a kid's party. If you wanted to get those kids all jacked up on sugar. This would be a great way to do it. It's actually a lot speedier than doing cupcakes. I mean, I could have these done in 10, 15 minutes. Amazing. Okay, so we've got these in there and now we're gonna do my favorite move again. We're gonna shake it. So you just keep doing this. And once it's nice and smooth, okay, we're almost there, see? Smoothing out, looking lovely. Once it's nice and smooth to your desired perfection, pop them in fridge. I'd give them 20 minutes to really become solid. And when they come out, they're gonna look like this. So this is one I made earlier. And let's see, let's see how I did. Do you like how dirty my hands are? I hope you all aren't totally grossed out. And this peels off, oh my god. See, this is like a big fatty. You know, like a regular Reese's Peanut Butter Cup is probably about half that size. But whoa. That's a pretty good one. Okay, should I cut it in half? Do you guys want to see what it looks like on the inside? - [Brian] Yes. - Okay. Here we go. (groans) Oh yeah, see that jam kind of oozing out the side there? It's a good one. Nice. Yay! Okay,

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and that is it. So I hope you enjoyed this. Again, we do have this special offer for creativebug.com if you love learning about cake decorating, baking, art classes, knitting, sewing, I mean, seriously. We have over 700 classes and we live to teach you how to do crafts. So, sign up today. Go to creativebug.com. Use promo code Facebook30. You will get 30 days for free. And if you also like what you see, come back and join us every Tuesday and Thursday. Bye everyone.

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