



Fall Peanut Butter Crisps

INGREDIENTS: (makes 20 cookies)

40 Ritz crackers
20 Peanut Butter Kisses (or other small candy that melts at a low temperature)
1 bag of Wilton's dark chocolate candy melts
1 chocolate transfer sheet (I used one that was 12x16")

DIRECTIONS:

Preheat oven to 350F degrees.

Place 20 Ritz crackers on a cookie sheet, bottoms up.

Unwrap all 20 peanut butter kisses, and set one on each Ritz cracker.

Place cookie sheet in oven for about 4-5 minutes- check! Candy should be soft but not completely melted.

Remove from oven, and place Ritz cracker, bottom side down, on top of candy and press to spread candy to edge.

Place entire tray in freezer to chill for a few minutes.

Melt chocolate candy melts in a bowl in the microwave for about 2-3 minutes, stirring once every 30 seconds, until completely melted and smooth.

Place parchment paper on a cookie sheet (that fits in your freezer!)

Cut chocolate transfer sheet into 20 squares.

Take a cookie, place it in the melted chocolate and cover it completely. Use a fork to pick it up and tap on the side of the bowl until all excess chocolate drips off the bottom. Slide bottom along edge of bowl, and using fork, slide onto parchment paper.

Immediately place chocolate transfer sheet square on top of the melted chocolate (you'll need to put the rough side down- the smooth side up) and gently press it into contact with the entire top of the cookie. Repeat 20 times.

Place entire cookie sheet into the freezer for 5 minutes or so. As soon as you remove it, gently peel off the transfer sheet from each cookie- and enjoy!!!

Note: please visit [blog post](#) for photos of this process and a link to the chocolate transfer sheets.