

Noreen's Kitchen

Tiger Butter

Ingredients

22-24 ounces of White Chocolate Chips
(about 2 bags)

2 cups peanut butter
1 cup milk chocolate chips

Step by Step Instructions

Line a 9 x 13 baking pan with aluminum foil being sure to allow foil to hang over edge, making it easier to remove the candy after it has set.

Prepare pan with cooking oil spray for easy release.

Melt white chocolate chips over a double boiler until completely melted and smooth.

Add peanut butter to melted white chocolate and stir.

Melt 1 cup of milk chocolate chips in microwave safe bowl for 30 seconds and stir making smooth.

Place milk chocolate into a zip top bag and snip one corner. Set aside.

Pour white chocolate and peanut butter mixture into prepared pan.

Squeeze thin lines of milk chocolate over the peanut butter mixture. Using as much or as little as you prefer.

Swirl milk chocolate into peanut butter mixture using a butter knife. Running knife in alternate directions across the mixture will result in a modified zig zag pattern. Run knife diagonally from one end of pan alternately across and then from the opposite corner across the same. Make sure to get the milk chocolate swirled into all the corners.

Be sure not to swirl too much, or you will end up with no swirl at all.

Place pan into the fridge for at least 30 minutes before cutting.

Once set, remove the tiger butter from the fridge and remove from the pan and take off the foil.

Cut into small 1 inch squares and store in an airtight container in the fridge for up to 2 weeks.

Enjoy!