



# Tiger Butter

## Ingredients:

2 Tbsp butter

24 ounces white chocolate chips

3/4 cup creamy peanut butter

12 oz semi-sweet chocolate chips

Sea salt flakes (optional)

Line sheet pan with foil and coat with butter.

Melt white chocolate chips and peanut butter in a double boiler, stirring continuously.

Alternate: Microwave in a large uncovered glass bowl at 70% power for one minute. Stir. If necessary, microwave at additional 10-15 second intervals, stirring just until morsels are melted.

Pour evenly into prepared pan. Set aside to cool slightly.

Melt semi-sweet chocolate chips in a double boiler, stirring continuously.

Alternate: Microwave in a large uncovered glass bowl at 70% power for one minute. Stir. If necessary, microwave at additional 10-15 second intervals, stirring just until morsels are melted.

Drop spoonfuls of the chocolate onto the peanut butter layer. Drag a knife through the drops in both directions to create the tiger stripes! Sprinkle with sea salt if desired.

Refrigerate for 30 minutes.

Lift from pan and remove foil. Cut into pieces and store in a resealable container in the refrigerator up to 1 week.