

Chocolate Peanut Butter Parfait

Serve in 12 Mini Cordials/Parfaits.

¼ cup butter, melted
1 tbsp honey
1 ½ cups finely crushed chocolate wafers
or graham crackers
½ cup chocolate chips
¼ cup finely chopped peanuts
½ cup chocolate syrup
1 8-oz package cream cheese, softened
½ cup peanut butter
1 cup powdered sugar
2 tbsp milk
1 tsp vanilla
1 8 oz-container whipped topping
or fresh-made whipping cream
Chocolate shavings or chopped nuts
for garnish (optional)

Recipes courtesy Robert Zollweg

Combine melted butter, honey and crushed wafers in a mixing bowl. Fill each glass with one heaping teaspoon of wafer mixture, about a ½", pack down slightly.

Add a few chocolate chips and some chopped peanuts on top of the cookie crumbs. Drizzle with the chocolate syrup.

In a bowl, combine cream cheese and peanut butter until smooth. Add powdered sugar, milk and vanilla, mix together until well-blended. Gently fold in whipped topping or whipped cream. Carefully spoon mixture into glasses.

Garnish with chocolate shavings or add another drizzle of chocolate syrup and some chopped peanuts. Refrigerate a couple of hours until set.

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