

# Graduation Cap Treats – Take Two



## Ingredients:

- Miniature Reeses Peanut Butter Cups
- Ghirardelli Chocolate Squares
- Chocolate Chips
- M&Ms
- Licorice Strings

Unwrap the peanut butter cups and chocolate squares.

Melt the chocolate chips. This will be your “glue” so you only need about 1/2 a cup of chips, melted.

Dip the small end of the peanut butter cup into the melted chocolate and place, melted chocolate side up, on a serving platter.

Place the chocolate square, design side down, on top of the melted chocolate on the peanut butter cup. (The chocolate will set up and keep the square from falling off the peanut butter cup.)

Use your finger to put a dot of melted chocolate in the center of each chocolate square and then place an M&M, logo side down, on the dot of chocolate.

Cut licorice into 1 – 1 1/2 inch strips and place on caps. You may need to use a little of the melted chocolate to hold them in place.

That’s it! Place them in the refrigerator to set up until ready to serve.

<http://www.leanncooks.org/recipes/graduation-cap-treats-take-two/>