

Flower Pot Chocolate Confections

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  18

Contains:  

Preference: Dairy

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Learn how to make adorable no-bake chocolate-peanut flower pot confections.

A beautiful addition to any sweet table (or garden-themed mishloach manot).

Ingredients (11)

Dark Tone

- 15 ounces baking chocolate
- 2 tablespoons **Gefen Peanut Butter**
- 3/4 cup confectioners sugar
- 6 tablespoons ground filberts
- 1 tablespoon oil

1/2 cup rice crispies (gluten-free if needed)

Light Tone

3/4 – 1 cup **Gefen Peanut Butter**

7 ounces white chocolate

1/2 tablespoon water

For Serving

18 plastic whiskey cups

54 small silk flowers, 3 different colors (3 per flower pot)

Start Cooking

For the Dark Tone

1. Over double boiler, melt chocolate, peanut butter and confectioners' sugar.
2. Add filberts and oil, mixing well.
3. Turn off flame and add rice crispies. Mix well.
4. Fill 18 plastic whiskey cups 4/5 full. Freeze until firm.

For the Light Tone

1. Over double boiler, melt all ingredients and pour over dark tone until whiskey cups are full.
2. When chocolate is set, stick in three different colored flowers.
3. Remove chocolates from whiskey cups and place on mirrored tray.

Credits

Photography and Styling: Peri Photography