

Ingredients - Mix these 5 first!

- 1 box Super Moist Yellow Cake Mix
- 3 Eggs
- 1 Cup water
- 1/2 cup Creamy Peanut Butter
- 1/3 cup Unsalted Butter softened

Also Needed:

- Hershey's Large Chocolate Syrup
- One 8 oz package of Mini Reese Cups Cut in 1/2

Frosting:

- 3 tbsp Peanut Butter
- 3 tbsp Milk
- 1 cup Powdered Sugar



Decadent Chocolate Peanut Butter Cup Dessert Cake

1. Combine the first 5 items in a Tupperware bowl.
2. Then take 2/3 cup of the Cake mixture and put into a smaller bowl. In the small bowl add a squeeze of Chocolate Syrup to this smaller bowl. (I give it a really good squeeze)
3. Put half of the remaining mixture into the bottom of the Pressure cooker. Squeeze Chocolate Syrup on top of the mixture and give it a good stir with a thin spatula.
4. Pour 1/3 of the bag of Mini Reece's Peanut Butter cups that have been cut in half, and then cover the Peanut Butter cups with the mixture from the Smaller Bowl in Step 2.
5. Add the remaining half of the cake mixture on top of that. Squeeze more chocolate syrup on top of that and give a good swish.
6. Cover and cook on high for 10 minutes (10 minutes in a 1000-watt Microwave)
7. Allow to depressurize for about 5-10 minutes. You will know it is done because the Pressure Indicator bulb will be lowered naturally While wait mix the frosting in a small bowl. When the cake is fully depressurized pour the frosting over it squeeze more chocolate on top and add the remaining Mini-Reese Peanut Butter cups



Brownies with the Micro Pro Ring

- 1/4 cup unsalted butter
- 1 egg
- 1/2 tsp Vanilla Extract
- 1/2 cup sugar
- 1/4 cup All-purpose flour
- 3 tbsp unsweetened cocoa powder
- 1/8 tsp salt
- 1/9 tsp baking powder

1. Place butter in the **Micro Pitcher 1 cup** and microwave for 30 sec or until melted. Allow to cool.
2. Add egg and vanilla extract to melted butter and whisk using the **Whisk**. Set aside.
3. In the **Medium Thatsa Bowl** add sugar, flour, cocoa, salt and baking powder
4. Add melted butter mixture to the Medium Thatsa Bowl and mix using the Silicone Spatula until you have a consistent batter.
5. Place the **Pro Ring** in the base of the **Micro Pro Series Grill** and pour mixture into the ring.
6. Place cover in the casserole/high position and microwave for approx 9 minutes at **600 watts***
7. Allow to stand for 5 minutes before unmolding. Using the **Silicone Spatula** to loosen the edges around the ring. Then take the **Large Spatula** to remove the brownie from the Micro Pro Series Grill.

***Tip to make your 1000 watt to 600 watts – change the power setting to 60% before microwaving.**

- 1 lb Strawberries, Hulled
- 2 kiwis, peeled
- 1 granny smith apple, cored and peeled



Fruit Salsa

1. In the base of the **Power Chef System** fitted with blade attachment add the granny smith apple slices. Pull cord around 3 times to roughly chop
2. Add strawberries and kiwi and chop it to salsa consistency

Serve with Cinnamon Pita Chips or Graham Crackers



Book your own Taste Experience with your friends to try out these recipes together!

Schedule your own experience by emailing rsvp@infinetshine.net

Monday March 2 at 7 pm: Luck of the IWISH Celebration - recognition of March, Raffle and \$2 hollar as well! More surprises to come!

RSVP:

<https://www.facebook.com/InfiniteShineStudio>

Studio Location: 7130 University Ave Fridley MN