

Ricemellow Cups

courtesy of Dawne Meneguzzo



Ingredients:

- ✓ One 11.5 oz. package Ghiradelli Milk Chocolate Chips
- ✓ 10 oz. tub of Suzanne's Specialties Ricemellow Creme
- ✓ 1 miniature muffin tin filled with 16 (sixteen) 1-1/4" paper baking cups

Directions:

Pour package of Ghiradelli Milk Chocolate Chips into microwave safe dish. Microwave on high for 1 minute. Stir and microwave on high for 1 additional minute. Stir again until chocolate is smooth. Cool chocolate for 15 minutes stirring occasionally.

Fill baking cups 1/2 full with melted chocolate. (Save approximately 16 tablespoons of chocolate to top finished shells in last step). Using back of spoon, coat the inside of each baking cup completely to form a shell inside each cup. Refrigerate for 1 hour.

Remove shells from refrigerator and spoon in 1 heaping teaspoon of Ricemellow Creme into each shell. Smooth out Ricemellow Creme to displace air bubbles and spread evenly within each shell.

Reheat left over chocolate for 1 minute. Place 1 tablespoon of chocolate on top of Ricemellow Creme and spread with back of spoon to create a seal.

Refrigerate cups until ready to eat. Can be eaten cold or at room temperature.

