

Chocolate Peanut Butter Swirl Tarts

Ingredients

8 Oreos
2 T Unsalted Butter (melted)
2 2/3 T Semi-Sweet Chocolate Chips
1 2/3 T Heavy Cream (plus 1/3 cup)
2/3 t Vanilla Extract
1 1/3 oz Cream Cheese (softened)
1/4 c Peanut Butter (creamy)
1/4 c Powdered Sugar (sifted)
1 1/3 T Chocolate Syrup

Instructions

1. Using a food processor, process the chocolate sandwich cookies (the entire cookie) into fine crumbs. Add in the melted butter and pulse until the cookie crust mixture forms. It should be the consistency of thick, mushy sand that can easily be shaped into 2 4-inch mini tart pans.
2. Press the cookie crust mixture into the bottom and sides of the tart pans. Smooth and even out the cookie crust using a rubber spatula or the bottom of a measuring cup. Bake the shells at 350 degrees for 8 minutes and then take it out to cool.
3. Place chocolate chips into a small, glass, mixing bowl. Set to the side. Pour 1 2/3 tablespoons heavy cream into the chocolate chips and microwave at 30 second increments until melted

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and smooth then add in 1/3 teaspoon vanilla extract.

4. Spread the chocolate over both of the cooled crust. Place the tart into the fridge to cool down.

5. In the bowl of an electric mixer with whisk attachment add 1/3 cup heavy cream and beat until soft peaks form. Transfer to a bowl and put it in the fridge.

6. Using the same bowl with a paddle attachment beat cream cheese until smooth and creamy, about 2-3 minutes. Add in the peanut butter, powdered sugar, and 1/3 teaspoon vanilla.

7. Beat in half of the whipped cream and mix until combined. Fold in the remaining whipped cream. Spoon the mixture on top of the chocolate ganache

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and smooth it out.

8. Drizzle the chocolate syrup and swirl with a knife to create some marble swirls. Place in fridge to set for 2 hours or overnight.