

Banana Peanut Butter Cups

This recipe will make two 24 count mini muffin tins of Banana Peanut Butter Cups. Approximately 1 ½ medium trays*

[John in Bibs': Freeze Dried Banana Peanut Butter Cups Ep32](#)

Ingredients:

2 boxes banana pudding
4 Cups Milk
1 small PB2 with Cocoa container
3/4 C Water
Bananas



Directions:

1. Mix 1 box of the banana pudding according to the directions on the box.
2. Line a mini muffin pan with silicone liners while the pudding soft sets
3. Fill each mini muffin cup half full with pudding and put it in the fridge to set.
4. Mix a container of PB2 with about ¾ C water, you want this a little runny to be able to easily spoon over the pudding.
5. Make a little dimple on the top of the pudding in each cup with a spoon.
6. Spoon PB2 mix into the dimple in each cup.
7. Put in Freezer to set up.
8. Mix another box of banana pudding according to the directions on the box, immediately spoon onto the top of each muffin cup.
9. Slice bananas and put one slice on the top of each muffin cup.
10. Freeze until solid, pop out of silicone cup liners once frozen solid.
11. Freeze Dry and Eat or Store Appropriately (See Tips and Tricks for storage help)

Cycle Time:	Rehydration: Not intended
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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray