

Tiger Butter Recipe

A tiger treat for our favorite Tiger Alumni

Ingredients

1 lb. white chocolate

1 (12 oz.) jar of chunky peanut butter

1 (6 oz.) bag of semi-sweet chocolate morsels

Directions

Melt white chocolate in double boiler or microwave on high for two minutes. Add peanut butter and stir until mixture is smooth and creamy. Spread mixture in a jellyroll pan lined with wax paper. Melt chocolate morsels in the microwave on high for two minutes. Pour melted chocolate over the peanut butter/white chocolate mixture, and swirl with a knife to create a marble effect. Chill for 30 minutes in the refrigerator and cut into squares to enjoy.

EAST TEXAS BAPTIST UNIVERSITY