Mrs. Hemer

Speech period 1,2,7

Demonstration Outline

March 4, 2013

1. Introduction
   1. A lot of holidays have a “special” candy. CLICK
   2. Christmas has the candy cane, CLICK Valentine’s Day has conversation hearts, and CLICK Easter has the Cadberry Eggs
   3. But through all of these holidays, there is one candy that’s a constant. CLICK
   4. Can you guess what it is? CLICK
   5. It’s the Reese’s peanut butter cup! CLICK And here they are wrapped for various holidays.
   6. The Reese’s peanut butter cup CLICK has inspired many delicious desserts, and turning it into a bar is an easy way to enjoy this tasty treat.
2. Body
   1. Ingredients
      1. 2 cups graham crackers
         1. 2 bags from the box
         2. pulverize in magic bullet
      2. 2 cups powdered sugar
      3. 1 cup melted butter
         1. maybe a little less?
      4. 1 cup creamy peanut butter
      5. 1 ½ cups semisweet chocolate chips
      6. 4 tablespoons peanut butter
   2. Supplies
      1. Magic bullet
      2. Measuring cups
      3. Spatula
      4. Mixing bowl
      5. Wooden spoon
      6. 9x13 pan
      7. melting bowl
      8. spoon
   3. Steps to the process
      1. Pulverize the graham crackers in the magic bullet
      2. Mix together
         1. Graham crackers
         2. Powdered sugar
         3. Melted butter
         4. 1 cup PB
      3. CLICK
         1. Original 2 cups
         2. Single cup
         3. King size – 4 cups
      4. CLICK
         1. Big cup
         2. Bite size cups
         3. Minis
         4. Dark chocolate (healthier)
      5. Press into pan
      6. Tap pan down on counter
      7. Melt
         1. Chocolate chips
         2. 4 T PB
      8. CLICK
      9. CLICK
      10. CLICK
      11. Spread over PB layer
      12. Refrigerate 1+ hours before cutting CLICK
3. Conclusion
   1. You don’t have to wait for a holiday to enjoy Reese’s peanut butter cups.
   2. Countless variations are in the candy aisle at your grocery store right now.
   3. But if you’re looking for something unique to make at home, this truly tasty treat is as easy as mixing, melting, and munching!