Peanut Butter Twix Cups

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Ingredients: (makes 48 minis)
1 stick butter, softened
1 stick margarine, softened
8 ounces cream cheese, softened
2 cups flour
2 cups powdered sugar
6 TBSP milk
6 TBSP Dark Chocolate Peanut Butter Spread
16 mini twix bars, each cut into 3 pieces

Directions:
*Beat the butter, margarine and cream cheese until smooth. Mix in the flour until all is incorporated and it forms a dough. Flatten, wrap in plastic wrap and put into the refrigerator for at least an hour.
*Preheat oven to 325 degrees. Spray 48 mini muffin cups with no-stick spray.
*Cut the dough in 4 pieces and work with one piece at a time, leaving the others in the refrigerator.
*Break each dough piece into 12 approximately equal sized pieces. Put one into each mini muffin cup and press down and out to conform to the shape of the cup.
*Bake for 25 minutes.
*While the cups are baking, mix the powdered sugar, chocolate peanut butter spread and milk together until smooth. Put this mixture into a baggie for piping or leave in the bowl for spooning.
*Remove pastry cups from oven and immediately tamp down the centers with the bottom of a wooden spoon, so the pastries resemble cups. Allow to cool for 15 minutes, then run a knife around the edges and remove to a plate.
*Pipe or spoon the powdered sugar mixture into the pastry cups. Top each one with a piece of Twix.