



No Bake Peanut Butter Chocolate Bars

No need to use the oven when the summer heat is hot hot hot. Here are some creamy bars that taste great frozen or just out of the fridge.

Makes 24 Bars

Line a 9x13-inch baking pan with foil, parchment, and spray with non-stick spray.

Base:

1 cup	unsalted butter, melted
1-1/2 cups	creamy peanut butter
2 cups	animal cracker, graham cracker, or vanilla wafer crumbs
2 cups	powdered sugar

In food processor bowl fitted with metal blade, process butter, peanut butter, crumbs and powdered sugar until smooth, about two minutes. Spread into prepared pan, evenly. Set aside.

Topping:

1/4 cup	creamy peanut butter
10 oz	semi-sweet chocolate, chopped fine
1/4 cup	chopped peanuts

1. In a microwavable dish, for one minute, melt chocolate and peanut butter. Stir, microwave for another 10 seconds stir and continue to melt for 10 seconds until all the chocolate has melted.
2. Carefully pour the chocolate over the peanut butter layer and carefully smooth out to cover the peanut butter. Sprinkle with crushed peanuts.
3. Refrigerate for one-hour prior to serving. Cut into bars. Serve cold.