

No-Bake Chocolate Peanut Butter Bars You Can Make in Minutes

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TIME
10 min

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INGREDIENTS

1 cup creamy peanut butter (plus extra for swirling on top)

1/2 cup unsalted butter, melted

2 cups powdered sugar

1 1/2 cups graham cracker crumbs

1/4 tsp salt

1 1/2 cups semisweet chocolate chips

2 tbsp peanut butter (for melting with the chocolate)

Swaps and Notes:

Butter: Substitute with coconut oil for a dairy-free version.

Crumbs: No graham crackers? Try crushed pretzels or digestive biscuits for a twist.

Toppings: Add a sprinkle of sea salt, crushed peanuts, or mini chocolate chips on top before chilling.

Chocolate: Dark chocolate or milk chocolate both work depending on your sweet tooth level.

Step-by-Step Instructions:

Make the Base: In a bowl, combine peanut butter, melted butter, powdered sugar, graham cracker crumbs, and salt. Mix until well combined.

Press It: Line an 8x8-inch pan with parchment. Press the peanut butter mixture into the bottom evenly.

Melt the Chocolate: In a microwave-safe bowl, melt chocolate chips with 2 tbsp peanut butter in

20-second bursts, stirring until smooth.

Top It Off: Pour the melted chocolate over the base and spread evenly. Swirl in a bit of extra peanut butter on top if desired.

Chill: Refrigerate for 2 hours or until set. Slice into bars and enjoy!

Tips for Success:

Use a flat-bottomed measuring cup to press the base down evenly.

For clean cuts, run a sharp knife under warm water before slicing.

Store bars in the fridge to keep them firm, especially in warm weather.

Serving Suggestions and Pairings:

A cold glass of milk (classic)

Hot coffee or espresso for contrast

As a mix-and-match dessert platter with No-Bake Peanut Butter Oatmeal Bars or Brownie Batter Dip

Storage and Leftover Tips:

Fridge: Keep in an airtight container for up to 1 week.

Freezer: Freeze for up to 3 months; just separate layers with parchment.

To Serve from Frozen: Let thaw for 10-15 minutes at room temperature.

More Recipes You'll Love:

[The Best Peanut Butter Brownies I've Ever Made](#)

[No-Bake Peanut Butter Oatmeal Bars](#)

[This Brownie Batter Dip Is My Favorite No-Bake Dessert](#)

[This Edible Cookie Dough Is My Favorite No-Bake Treat](#)

DIRECTIONS

1. **Make the Base:** In a bowl, combine peanut butter, melted butter, powdered sugar, graham cracker crumbs, and salt. Mix until well combined.
2. **Press It:** Line an 8x8-inch pan with parchment. Press the peanut butter mixture into the bottom evenly.
3. **Melt the Chocolate:** In a microwave-safe bowl, melt chocolate chips with 2 tbsp peanut butter in 20-second bursts, stirring until smooth.
4. **Top It Off:** Pour the melted chocolate over the base and spread evenly. Swirl in a bit of extra peanut butter on top if desired.
5. **Chill:** Refrigerate for 2 hours or until set. Slice into bars and enjoy!
6. **Tips for Success:** Use a flat-bottomed measuring cup to press the base down evenly.
7. For clean cuts, run a sharp knife under warm water before slicing.
8. Store bars in the fridge to keep them firm, especially in warm weather.
9. **Serving Suggestions and Pairings:** These bars are rich enough to stand on their own but pair beautifully with:
 10. A cold glass of milk (classic)
 11. Hot coffee or espresso for contrast
 12. As a mix-and-match dessert platter with : No-Bake Peanut Butter Oatmeal Bars or Brownie Batter Dip
13. **Storage and Leftover Tips:** Fridge: Keep in an airtight container for up to 1 week.
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16. More Recipes You'll Love: The Best Peanut Butter Brownies I've Ever Made
17. No-Bake : Peanut Butter Oatmeal Bars
18. This : Brownie Batter Dip Is My Favorite No-Bake Dessert
19. This : Edible Cookie Dough Is My Favorite No-Bake Treat
20. 3-Ingredient Chocolate Chip Oatmeal Cookies
21. Final Thoughts: No-bake desserts like these chocolate peanut butter bars are proof that simple can still be indulgent. Whether you're making them for guests, gifting them, or hoarding the whole batch for yourself (no judgment), they're sure to become a staple in your sweet-treat rotation.
22. Tried this recipe? Let us know how it went in the comments, and don't forget to follow for more crave-worthy no-bake creations!

SWAPS & NOTES

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Try crushed pretzels or digestive biscuits for a twist.

Toppings: Add a sprinkle of sea salt, crushed peanuts, or mini chocolate chips on top before chilling.

Chocolate: Dark chocolate or milk chocolate both work depending on your sweet tooth level.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-bake-chocolate-peanut-butter-bars-you-can-make-in-minutes/>