

Easy No-Bake Chocolate Peanut Butter Bars with Graham Cracker Crust

Reese's Peanut Butter No-Bake Bars



TIME
30 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 2 cups graham cracker crumbs
- 2 cups powdered sugar
- 1 cup creamy peanut butter
- 1% cups semi-sweet chocolate chips ?
- ... cup creamy peanut butter (for the topping swirl)

DIRECTIONS

1. Make the Peanut Butter Base: In a large bowl, stir together:
2. Melted butter
3. Graham cracker crumbs
4. Powdered sugar
5. 1 cup peanut butter
6. Mix until smooth and well combined.
7. Press into Pan: Line a 9x13-inch baking dish with parchment paper. Press the peanut butter mixture into the pan evenly, using a spatula to smooth the top.
8. Melt the Chocolate Topping: In a microwave-safe bowl, combine:
9. Chocolate chips
10. ... cup peanut butter
11. Microwave in 20-second bursts, stirring each time, until fully melted and smooth.
12. Assemble and Chill: Pour the chocolate mixture over the peanut butter layer. Spread evenly with a spatula. Chill in the fridge for 1-2 hours until firm.
13. Slice and Serve: Use the parchment paper to lift the bars from the pan. Slice into squares and enjoy!
14. ? Tip: Use a warm knife for clean cuts.

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Original recipe: <https://chefmaniac.com/easy-no-bake-chocolate-peanut-butter-bars-with-graham-cracker-crust/>