

Easy Buckeye Bars - The Ultimate Peanut Butter and Chocolate Treat

Decadent Buckeye Bars: The Ultimate Peanut Butter Delight!



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 cup creamy peanut butter
- 1/2 cup unsalted butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 cups chocolate chips

How to Make Buckeye Bars:

1. Mix the Peanut Butter Base:

In a large mixing bowl, combine: 1 cup peanut butter? 1/2 cup softened butter? 2 cups powdered sugar? 1 teaspoon vanilla extract

Stir until smooth and fully combined. The mixture should be thick and creamy.

2. Press Into a Pan:

Grease a 9x9 inch baking dish or line it with parchment paper.

Spread the peanut butter mixture evenly into the dish and press down firmly to create a smooth base.

3. Melt the Chocolate:

In a microwave-safe bowl, melt the chocolate chips in 30-second intervals, stirring between each, until smooth.

Be careful not to overheat-chocolate should be glossy and silky.

4. Pour Chocolate on Top:

Pour the melted chocolate over the peanut butter layer and use a spatula to spread it out evenly.

5. Chill Until Set:

Place the pan in the refrigerator for at least 1 hour (or freezer for 30 minutes) until the chocolate hardens.

6. Cut & Serve:

Once set, remove from the fridge and cut into squares or bars.

Enjoy your rich, peanut buttery, chocolatey Buckeye Bars!

Pro Tips for the Best Buckeye Bars:

Fun Variations to Try:

What to Serve with Buckeye Bars:

A glass of cold milk - The perfect creamy complement.

Coffee or espresso - The bitterness balances the sweetness.

Vanilla ice cream - A fun, indulgent dessert combo!

Fresh fruit - Strawberries or bananas pair beautifully with peanut butter.

FAQs About Buckeye Bars:

A No-Bake Treat That's Simply Irresistible!:

DIRECTIONS

1. Mix the Peanut Butter Base: In a large mixing bowl, combine: 1 cup peanut butter? 1/2 cup softened butter? 2 cups powdered sugar? 1 teaspoon vanilla extract
2. Stir until smooth and fully combined. The mixture should be thick and creamy.
3. Press Into a Pan: Grease a 9x9 inch baking dish or line it with parchment paper.
4. Spread the peanut butter mixture evenly into the dish and press down firmly to create a smooth base.
5. Melt the Chocolate: In a microwave-safe bowl, melt the chocolate chips in 30-second intervals, stirring between each, until smooth.
6. Be careful not to overheat-chocolate should be glossy and silky.
7. Pour Chocolate on Top: Pour the melted chocolate over the peanut butter layer and use a spatula to spread it out evenly.
8. Chill Until Set: Place the pan in the refrigerator for at least 1 hour (or freezer for 30 minutes) until the chocolate hardens.
9. Cut & Serve: Once set, remove from the fridge and cut into squares or bars.
10. Enjoy your rich, peanut buttery, chocolatey : Buckeye Bars!
11. Pro Tips for the Best Buckeye Bars: ? Use High-Quality Chocolate - Dark or semi-sweet chocolate chips give the best flavor!? For Smoother Slicing - Let the bars sit at room temperature for 5-10 minutes before cutting.? Adjust the Sweetness - Reduce the powdered sugar slightly for a more peanut-buttery

taste.? Make Them Extra Crunchy - Add crushed graham crackers or Rice Krispies to the peanut butter layer!

12. Fun Variations to Try: ? Buckeye Cookie Bars - Use a crushed Oreo or graham cracker crust instead of a peanut butter base.? Nutty Delight - Mix in chopped peanuts or almonds for added crunch.? Salted Caramel Twist - Drizzle caramel sauce over the chocolate before chilling.? Crunchy Peanut Butter Swap - Use crunchy peanut butter for more texture.
13. What to Serve with Buckeye Bars: These bars are delicious on their own, but you can also pair them with:
14. A glass of cold milk - The perfect creamy complement.
15. Coffee or espresso - The bitterness balances the sweetness.
16. Vanilla ice cream - A fun, indulgent dessert combo!
17. Fresh fruit - Strawberries or bananas pair beautifully with peanut butter.
18. FAQs About Buckeye Bars: Q: Can I make these ahead of time?A: Yes! Store in an airtight container in the fridge for up to a week or freeze for up to 2 months.
19. Q: Can I use dark chocolate instead of semi-sweet?A: Absolutely! Dark chocolate balances the sweetness and adds a deeper flavor.
20. Q: What if my peanut butter mixture is too sticky?A: Add a little more powdered sugar or refrigerate before pressing it into the pan.
21. Q: How do I cut perfect squares without cracking the chocolate?A: Run a sharp knife under hot water, wipe dry, and slice slowly for clean cuts!
22. A No-Bake Treat That's Simply Irresistible!: These Decadent Buckeye Bars are rich, fudgy, and bursting with peanut butter goodness, making them the perfect no-bake dessert for any occasion. Whether you're making them for a party, holiday tray, or just because you love peanut butter and chocolate, these bars are a guaranteed hit!
23. Try them out and let me know-what's your favorite way to enjoy Buckeye Bars? Drop a comment and share your delicious variations! ???

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

Original recipe: <https://chefmaniac.com/easy-buckeye-bars-the-ultimate-peanut-butter-and-chocolate-treat/>