

## Crispy Chocolate Peanut Butter Crunch Bars You Can Make Without Baking

No Bake Chocolate Peanut Butter Crunch Bars



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### INGREDIENTS

Peanut butter  
Chocolate  
Butter  
Powdered sugar or sweetener  
Crunchy cereal or crispy mix-in  
Vanilla extract  
Pinch of salt, optional

### DIRECTIONS

1. Prepare an 8x8-inch or 9x9-inch pan by lining it with parchment paper. This makes the bars much easier to lift and slice later.
2. In a saucepan or microwave-safe bowl, gently melt the butter and peanut butter together until smooth.
3. Stir in the vanilla and powdered sugar until the mixture is creamy and well combined.
4. Fold in the crunchy cereal or crispy mix-in until everything is evenly coated.
5. Press the mixture firmly into the prepared pan, smoothing the top into an even layer.
6. Melt the chocolate separately until smooth, then spread it evenly over the peanut butter layer.
7. Chill the bars in the refrigerator until firm, usually about 1 to 2 hours.
8. Lift from the pan, slice into squares or rectangles, and serve chilled or slightly softened.

### SWAPS & NOTES

Creamy peanut butter gives the smoothest texture, but crunchy peanut butter can add even more bite if you want extra texture throughout.

If using natural peanut butter, stir it very well first so the bars set properly and do not become oily.

For the crunchy layer, crispy rice cereal is a classic option because it stays light and crisp, but crushed cornflakes or similar cereal can also work depending on the texture you want.

Semi-sweet chocolate is usually the best choice for balance, since it keeps the dessert from becoming overly sweet, though milk chocolate will give you a softer, more candy-like finish.

### TIPS FOR SUCCESS

The biggest tip for this recipe is to press the base firmly into the pan.

If it is too loose, the bars can crumble when sliced.

Use the back of a spoon or the bottom of a measuring cup to compact the mixture evenly.

When melting the chocolate, go slowly.

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