

Chocolate Peanut Butter Squares

A layer of creamy sweet peanut butter topped with a layer of chocolate, reminiscent of Reese's peanut butter cups

Yield:

24 squares

Ingredients:

1/2 cup (1 stick) butter

2 cups creamy peanut butter*

1 1/2 cups graham cracker crumbs

3 cups powdered (confectioner's) sugar

1/2 cup (1 stick) butter (in addition to butter listed above)

12 ounces (2 cups) semi-sweet chocolate chips

Instructions:

1. Melt 1/2 cup butter in medium saucepan over low heat. Remove from heat and stir in peanut butter, confectioner's sugar, and graham cracker crumbs. This will make a stiff "dough".
2. Spread dough in a lightly greased 9×13-inch dish. Press down evenly.
3. Melt remaining 1/2 cup butter over low heat. Add chocolate chips and keep heat very low. When chocolate is soft, stir gently. Continue heating until lumps are all melted. Stir, and then spread this mixture over the peanut butter layer.
4. Refrigerate for 30 minutes, then cut into squares. Store in the refrigerator.



This recipe is from Tammy's Recipes.