



RECIPE NAME: Chocolate Peanut Butter Bars

FROM THE KITCHEN OF: Kate Ober '14

INGREDIENTS:

2 cups peanut butter,
divided
3/4 cup (1 1/2 sticks)
butter, softened
2 cups powdered
sugar, divided
3 cups graham cracker
crumbs
2 cups (12-oz. pkg.)
Semi-Sweet Chocolate
Mini Morsels, divided

INSTRUCTIONS:

Grease 13 x 9-inch baking pan. Beat 1 1/4 cups peanut butter and butter in large mixer bowl until creamy. Gradually beat in 1 cup powdered sugar. With hands or wooden spoon, work in remaining 1 cup powdered sugar, graham cracker crumbs and 1/2 cup morsels. Press evenly into prepared baking pan. Smooth top with spatula. Melt remaining 3/4 cup peanut butter and remaining 1 1/2 cups morsels in medium, heavy-duty saucepan over lowest possible heat, stirring constantly, until smooth. Spread over graham cracker crust in pan. Refrigerate for at least 1 hour or until chocolate is firm. Cut into bars. Store in covered container in refrigerator.

