

Peanut Butter Bars



- Prep Time: 20 minutes
- Cool Time: 2 hours
- Total Time: 2 hours 20 minutes
- Servings: 16 bars

Ingredients:

1/2 cup butter, softened
3/4 cup peanut butter
3/4 cup crushed vanilla wafers (about 22)
2 cups powdered sugar
4 oz semi-sweet baking chocolate squares
2 oz. heavy cream

Instructions:

1. Line 8 in square baking pan with foil.
2. Beat butter and peanut butter until combined.
3. Add wafer crumbs and mix well.
4. Gradually add powdered sugar, mixing well after each addition.
5. Press mixture into bottom of pan.
6. Cut baking chocolate down to small pieces and place in small bowl.
7. Add heavy cream and microwave for 1 minute.
8. Whisk chocolate and cream until smooth and glossy.
9. Pour chocolate over peanut butter mixture and refrigerate for 2 hours.
10. Pull out foil and cut into pieces.