

Creamy Peanut Butter Squares



- Prep Time: 30 minutes
- Refrigeration Time: 90 minutes
- Total Time: 2 hours
- Servings: 24 bars

Ingredients:

$\frac{3}{4}$ cup cold butter, cubed
2 oz. semisweet chocolate
1 $\frac{1}{2}$ cups crushed graham crackers crumbs
1 cup flaked coconut
 $\frac{1}{2}$ cup chopped peanuts
 $\frac{1}{4}$ cup oatmeal

Filling:

2- 8 oz. packages cream cheese, softened
 $\frac{3}{4}$ cup sugar
 $\frac{2}{3}$ cup chunky peanut butter
1 teaspoon vanilla

Topping:

4 oz. semisweet chocolate
 $\frac{1}{4}$ cup cold butter, cubed

Instructions:

1. In microwave safe bowl, heat butter and chocolate on high for 1 minute, stir. Repeat at 30 second intervals until melted. Stir until smooth.
2. Stir in cracker crumbs, coconut, peanuts and oatmeal until combined. Press into 13x9 inch pan. Refrigerate for 30 minutes.
3. In mixing bowl, combine softened cream cheese, sugar, peanut butter and vanilla, mix until combined. Spread over crust and refrigerate another 30 minutes.
4. In a microwave safe bowl, melt chocolate and butter for 1 minute, stir. Repeat at 30 second intervals until melted. Stir until smooth. Spread over filling and refrigerate 30 minutes or until topping is set. Cut into squares
5. Refrigerate leftovers.