

## Halle Recipes

---

# No Bake Peanut Butter Bars

---

### SERVES

9x13 Pan

---

## Ingredients

- 1 cup- Unsalted Butter
- 1/4 Cup- Packed Light Brown Sugar
- 1 3/4 Cups- Powdered Sugar
- 1 Cup- Smooth Peanut Butter
- 1t- Pure Vanilla Extract
- Pinch of Salt
- 2 Cups- Graham Cracker Crumbs (Need Lots More!)
- Frosting
- 2 Cups- Semisweet Chocolate Chips
- 1t Oil

## Method

1. Line a 9x13 pan with parchment paper and set aside.
2. In a small saucepan over medium-low heat, combine butter, brown sugar, powdered sugar, peanut butter, vanilla and salt. Stir frequently until butter is melted and all ingredients are combined.
3. Remove from heat and stir in graham cracker crumbs.
4. Spread into prepared pan, tapping down on counter to level it out.
5. Place in fridge for at least 30 minutes.
6. Meanwhile gently melt chocolate chips and oil in microwave for 30 second intervals, stirring well in between each interval until smooth.

7. Spread over peanut butter mixture, tapping down on the counter again to smooth out and get rid of air bubbles.
  8. Return to fridge for at least 1 hour. Cut while cold and serve.
  9. Store extras in the fridge.
-