

## Chocolate Peanut Butter Grahams

### Ingredients:

Chocolate Ganache\*

graham crackers

peanut butter

### Directions:

Dip each graham cracker square in the chocolate ganache covering the top and bottom of the cracker. Place the dipped crackers on parchment or waxed paper. Place parchment sheet with the crackers in the freezer for 10 minutes or until set.

Remove from the freezer and slather the top with a good amount of peanut butter. Place the sheet with the crackers back into the freezer until the peanut butter is firm (about 10 minutes). You may need to reheat the chocolate ganache if has hardened to much. Spoon some of the ganache over the peanut butter and smooth the ganache over the top and sides of each square. Drizzle ganache over the smoothed chocolate for decoration. Place the grahams back in the freezer for about 10 minutes. (I ate mine after 10 minutes but it was still soft. If you want your chocolate firmer you will need to keep it in the freezer longer.) Once they have set remove and enjoy!

\*For the ganache, combine 1 cup chocolate chips and 1/4-1/2 cup heavy cream or half and half in a 2-cup liquid measuring cup. Microwave on high in 30 second intervals stirring after each 30 seconds until smooth. When the ganache is smooth add 1/4 teaspoon instant espresso powder and stir until combined.

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