

# *LaBelle's General Store*

## Reese's Peanut Butter Cup Bars

- No baking!

## Chocolate Peanut Butter Bars

### Ingredients

- 1 cup butter, melted
- 2 packages (a little more than 2 cups) Graham Cracker crumbs
- 2 cups confectioner's sugar
- 1 cup old fashioned peanut butter (and a bit more to add to the chocolate)
- 2 - 3 cups chocolate chips or melts

### Directions

1. In a large bowl-I used my KitchenAid for this recipe, combine melted butter and crushed Graham Crackers.
2. Sift in confectioner's sugar and blend well. Mix in peanut butter.
3. Using parchment paper, create a 'sling' by lining a 9x13 pan so that the paper hangs out over the sides a few inches.
4. Press mixture into bottom of pan.
5. Melt chocolates in a stainless steel bowl over a sauce pan filled with simmering water.
6. If you're using chocolate chips, add a heaping scoop of peanut butter to the melting chocolate.
7. Spread chocolate across the peanut butter mixture.
8. Cover and refrigerate for at least a half hour, then cut into squares.

<http://bit.ly/ReesesBars>



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