




Chocolate-Peanut Butter Bars

 *PG Tested*

My father loves buckeyes, but they can be labor intensive, with all the rolling and chilling and dipping. My cousin's recipe for this bar cookie comes to the rescue — it's like a pan-sized buckeye.

1½ cups crushed graham crackers

3 cups powdered sugar

1½ sticks (¾ cup) butter

2 cups peanut butter

1 bag (12 ounces) chocolate chips

In a large mixing bowl, combine graham crackers and sugar. Set aside.

In a saucepan over low heat, melt butter. Take pan off the heat and add peanut butter. Stir until smooth.

Pour peanut butter mixture into cracker/sugar mixture. Stir with a spoon, but then you will have to knead with your hands to thoroughly mix together. It will be thick. If the mixture is runny, add more sugar and continue to knead. Pat the mixture evenly in a layer on the bottom of a 13-by-9-inch pan.

In a glass bowl, melt chocolate chips on medium in the microwave, 15 seconds at a time, stirring between each interval, until smooth.

Spread melted chocolate evenly over the layer in the pan. Let it set. Cut into squares.

— Adapted by Cathy Kaup