

## **As easy as it sounds**

**By Ashleigh Noyes**

*Tribune columnist*

I noticed recently that I am on the calendar at church for fellowship snacks. So while I was spring cleaning I was also trying to think of some new fun recipes to try out on the congregation. Sorry guys!

I came across an email I had received awhile back from allrecipes.com that I had saved with a video on how to make peanut butter bars. The lady in the video claimed that they were better than the store bought kind, which was very hard for me to believe since I am a Peanut Butter Cup fanatic. So I thought I would give it a try. To my surprise, they were delicious and easy to make as well. In a few short steps, you can have these snacks on your kitchen counter, too.

### **Chocolate Peanut Butter Bars**

2 cups graham cracker crumbs  
1 cup butter (melted)  
2 cups confectioners sugar  
1 cup peanut butter  
1-1/2 cups semi sweet chocolate chips  
4 tbsp. peanut butter

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Melt butter and mix with graham cracker crumbs. Then add the confectioners sugar. Mix well with a mixer until well blended. Then add 1 cup peanut butter and blend well.

Spread mixture into an ungreased 9X13 pan.

In a double broiler melt chocolate chips and the remaining peanut butter until smooth. Spread evenly on top of the cracker mixture in the pan.

Refrigerate for 1 hour or until chocolate is set. Cut and serve.