

Peanut Butter Chocolate Squares Kurt Harvey 2012

Thanks are extended to summer intern Val Wall who perfected this recipe. Though we generally weigh the ingredients, I have provided the volumetric measure in parentheses as an alternative.

Ingredients:

8 oz (1 1/3 cup) dark chocolate chips
7.3 oz (3/4 cup + 2 Tbls) peanut butter (we use natural peanut butter)
5.2 oz (1 1/2 sticks) butter, melted
10.5 oz (2 1/3 cups) powdered sugar
2 oz (1 1/2 cups) crispy rice cereal
3.7 oz (1 cup) graham crackers, crumbled fine

In a mixing bowl, combine the peanut butter, butter, powdered sugar, and crispy rice cereal and graham cracker crumbs and mix until homogeneous. Place this mixture in a buttered 9"x13" pan, spreading mixture evenly, and flatten with a spatula. Press firmly into the pan.

Melt the chocolate in a microwave-safe bowl by heating for 20 seconds, stirring, and then repeating until the chips are almost all melted. Then continue to stir until melted completely.

Top the peanut butter mixture with the chocolate, spreading evenly with the back of a spoon until it completely covers the base. Allow to cool for at room temperature until the chocolate is set (about 20 minutes). Cut into squares with a paring knife.

