

No Bake Nut Butter Bars

A healthier take on the classic Reese's Peanut Butter cups, these are so simple to whip up in the comforts of your home. Ingredients are easily substituted in case of food allergies. You'll need:

For The Base

- 1 cup of unsalted butter, melted and slightly cooled
- 1 cup of nut butter of your choice
- 2 cups of graham crackers crumbs

For The Topping

- 1 pack of semi-sweet chocolate chips
- 1/4 cup of creamy nut butter



1. Line a pan with foil or parchment paper. Make sure there's more than enough space so your bars will be easy to remove later.

2. Mix the melted butter and peanut butter in a large bowl until well combined. Add the graham cracker crumbs, 1 cup at a time, and mix well.



3. Scoop the mixture into the baking pan and firmly press it down into one even layer. Leave it to chill for at least ten minutes in the freezer.



4. To make the topping, melt for 20 to 30 seconds, then reset and stir, and melt again until it's completely liquid. Continue until it's mixed thoroughly.



5. Remove the pan from the freezer and pour the chocolate mixture over to create an even layer.

6. Cover and refrigerate for at least 1.5 hours or until the bars are firm and the chocolate topping is set.



7. Once firm, lift them out of the pan using the overhang from the foil or parchment paper. Slice and devour.