

Chocolate Peanut Butter Bars

- 1 cup butter, softened
- 1 cup crunchy peanut butter
- 1 (16 ounce) box powdered sugar
- ½ cup whipping cream
- 1 ½ cups vanilla wafers, crushed (about 45 cookies)
- 1 (12 ounce) package semisweet chocolate morsels



Beat butter and peanut butter at medium speed with an electric mixer until blended. Add powdered sugar and vanilla wafer crumbs: beat until blended. Press mixture evenly into a lightly greased 13 x 9 inch baking pan lined with wax paper.

Stir together chocolate morsels and whipping cream in a medium saucepan over low heat until melted and smooth. Spread evenly on top of peanut butter mixture. Chill 1 hour or until firm.

Remove from refrigerator, and let stand at room temperature 10 minutes or until slightly softened. Cut into 48 bars.

Makes about 4 dozen

Prep: 10 min., Cook: 3 min., Chill: 1 hr., Stand: 10 min.