



Buckeye Bars

Ingredients:

2 cups smooth peanut butter

1 stick unsalted butter, softened

3 cups confectioners sugar

1 teaspoon vanilla

dash of salt

1 -1/2 cups graham cracker crumbs, extra fine

6 Tablespoons melted butter

1/3 cup granulated sugar

1 bag milk chocolate chips

3 Tablespoons vegetable shortening

*pretzels

Instructions:

-Crush graham crackers until they are extra fine.

-In large bowl, combine graham crackers, melted butter & granulated sugar. Mix well. Set aside.

-Line 8×8 baking pan with parchment paper. Make sure the paper is folded up along the sides of the baking pan. Press the graham cracker mix firmly into the bottom of the pan. Chill in refrigerator for 1 hour.

-Mix together peanut butter, butter, confectioners sugar, vanilla & dash of salt.

-Once graham cracker crust has been chilled an hour, spread the peanut butter mixture evenly on top. {I used my fingers to press the peanut butter mixture on top of the crust}.

-Line pretzels on top of the peanut butter mixture.

-In microwave, melt milk chocolate chips and vegetable shortening. {I heated up the chocolate chips and shortening for 1 minute 30 seconds}. Spread the melted chocolate on top.

-Add broken pieces of pretzel on top of the chocolate. Refrigerate for an hour.

-After the bars have been refrigerated an hour, lift up on the sides of the parchment to pull the bars out of the pan. Cut into small {or large} squares and enjoy!

