



Today's special Chocolate peanut butter squares

ingredients (per child)

- 2 cups peanut butter
- $\frac{3}{4}$ cup butter
- 2 cups icing sugar
- 3 cups biscuits crumbs
- 2 cups semi-sweet chocolate chopped

materials (per child)

- 1 large bowl
- 1 mixing spoon
- 1 whisk
- 1 spatula
- 1 medium rectangular baking pan
- tin foil
- 1 ziploc bag
- 1 rolling pin

1. Line the baking pan with tin foil, with the ends of the foil extending over the sides of pan. Set aside.

2. Put the biscuits in a ziploc bag and use a rolling pin to crunch them up.

3. Melt butter in large microwave proof bowl on high, approx. 45 sec. until melted.

4. Add icing sugar, biscuits crumbs, $1\frac{1}{4}$ cup of peanut butter, and $\frac{1}{2}$ a cup of chocolate chips; mix well.

5. Spread the mixture into the prepared pan. Press down with fingers.

6. Microwave remaining chocolate $1\frac{1}{2}$ cups and peanut butter $\frac{3}{4}$ cup in microwave proof bowl on high $1\frac{1}{2}$ to 2 min. or until melted, stirring after each minute. Be careful it will be very hot.

7. Cool slightly; get an adult to pour over the peanut butter mixture evenly into the pan.

8. Cool. Refrigerate for 1 hour or until set.

9. Lift from pan, using foil handles. Cut into squares.

10. Eat and enjoy!

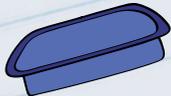




→ Do you know which kitchen utensils you need to make the recipe?



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