

Marla Bars (Peanut Butter Bars)



- 1.5 cups graham cracker crumbs (12 sheets)
 - 1 one-pound box powdered sugar (453.6 grams or 4 cups)
 - 1 cup butter, softened (sub vegan butter if making dairy free)
 - 1 12-oz bag chocolate chips (sub Nestle organic allergen free for dairy free)
 - Finely chopped peanuts for topping
1. Add graham cracker crumbs, sugar and butter in a large bowl and mix until combined. It will be crumbly.
 2. Press into a parchment lined 13x9 pan.
 3. Melt chocolate chips in the microwave. Cook in 30-second increments until smooth and melted.
 4. Pour over peanut butter mixture and spread evenly. Finely chop peanuts as a pretty topper.
 5. Refrigerate 15-20 minutes, cut into squares just before the chocolate hardens.