

Honey Sweetened No-Bake Chocolate Peanut Butter Bars



A less sweet version of the classic no-bake chocolate graham cracker peanut butter bars.

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SCALE 1x2x3x

Ingredients

- 2 cups peanut butter, divided
- 3/4 cup (1 1/2 sticks) butter, softened
- 3/4 cup – 1 cup honey (to taste)
- 3/4 cup oat bran
- 4 cups (roughly 2 packets) graham crackers, crushed
- 2 cups mini chocolate chips

Instructions

1. Grease/butter a 13×9inch baking pan.
2. Blend 1 1/4 cup peanut butter (reserve 3/4 cup for topping), butter and honey in a large bowl until creamy. Mix in oat bran. Mix in graham cracker crumbs and 1/2 cup mini chocolate chips (reserve 1 1/2 cup chips for topping).
3. Press mixture into baking pan and even out the top with a spatula.
4. Melt 3/4 cup peanut butter and 1 1/2 cup mini chips in a heavy bottom pot at low heat, stirring until smooth.
5. Spread chocolate/peanut butter mix over graham cracker mix.
6. Refrigerate two hours or overnight, until firm.
7. Cut into bars. Store in refrigerator. Makes around 60 bars.

Notes

- This is a great make-ahead dessert.

Find it online: <https://commonsensehome.com/no-bake-chocolate-peanut-butter-bars/>