

Crunchy Chocolate-Peanut Stix

Ingredients:

75 (approx.) Butter Crackers (such as Keebler Club)
1/2 cup unsalted butter
1/2 cup milk
1 1/4 cups light brown sugar, packed
1/4 cup sugar
2 cups finely crushed graham crackers
1 1/4 cup chocolate chips
1 cup peanut butter chips

Directions:

Line a 13x9x2-inch baking pan with nonstick foil, leaving a few extra inches on each end. Line bottom with butter crackers. In a medium saucepan, melt butter over medium-high heat. Add milk, light brown sugar, and granulated sugar. Bring to a simmer, stirring frequently, for 5 minutes. Pour 1 cup of the mixture over crackers and spread evenly. Place another layer of crackers in pan and spread remaining cup of sugar mixture over crackers; top with another layer of crackers.

Place chocolate chips and peanut butter chips in a medium bowl over a small amount of simmering water in a medium saucepan over low heat. Stir until smooth. Spread evenly over top layer of crackers. Refrigerate for at least 1 hour until set. Carefully lift out of the pan and place on a cutting board. Cut into 1x4-inch bars with a serrated knife.

