

Chocolate Coated Peanut Butter Crackers

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

Peanut butterfilled crackers dipped in chocolate and decorated with candy sprinkles are a decadent treat to have on hand Store cookies between layers of waxed paper in cool dry place or in the refrigerator These freeze well

Ingredients

- - ¾ cup creamy or chunky peanut butter - 2 pounds chocolate almond bark
- broken into pieces - 80 buttery round crackers (such as Ritz®) - 2 ¼ ounces colored candy sprinkles (Optional)

Instructions

1. Spread approximately 1 teaspoon peanut butter onto each cracker half. Press peanut butter sides together to form 40 peanut butter-filled sandwich cookies. Melt almond bark in the top of a double boiler over hot
2. but not boiling
3. water. Reduce heat and keep melted chocolate in top of double boiler over simmering water. Dip each sandwich cookie into the melted chocolate
4. allowing excess to drain back into pot. Place coated cookies onto waxed paper and immediately sprinkle with candy sprinkles so they adhere to the melted chocolate. Place cookies in the refrigerator until chocolate has set
5. about 15 minutes. Recipe Tip You can substitute vanilla-flavored candy coating for the chocolate almond bark
6. and decorate with any type of candy coating instead of sprinkles.