



# No-Bake Peanut Butter Snack Bars

## My First Kitchen Mess

The first time I made these bars, it was a mess. I got powdered sugar everywhere. It looked like a tiny snowstorm hit my kitchen. I still laugh at that.

But you know what? The bars were perfect. This matters because your cooking does not need to be perfect to be good. It just needs to be made with a happy heart. What was your first messy cooking adventure?

## Let's Get Mixing

First, line your pan with foil. This makes cleanup so easy. Then, mix the soft butter and peanut butter together. Doesn't that smell amazing?

Now add the graham cracker crumbs, powdered sugar, and salt. A soft dough will form. Press this dough into your pan. Make it nice and even.

## The Magic Chocolate Topping

Next, melt your chocolate chips. Do this in short bursts in the microwave. Stir after each one. This stops the chocolate from burning.

Stir in two more spoonfuls of peanut butter. This makes the topping extra creamy. Fun fact: Adding a little fat, like peanut butter, helps melted chocolate stay smooth and shiny.

## The Hardest Part

Pour that chocolate over your dough. Spread it gently. Now, the hardest part begins. You must wait. Put the pan in the fridge for three hours.

Waiting teaches us patience. This matters in the kitchen and in life. Good things often need time. Do you find it hard to wait for a treat?

## A Sweet Treat to Share

Once the bars are firm, lift them out. Use a sharp knife to cut little squares. I like to make them small. That way, you can have two.

These are wonderful for sharing. Food tastes better when we eat it with others. It builds a little bridge between hearts. Will you share these with



friends or family?



## No-Bake Peanut Butter Snack Bars

**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Unsalted Butter	1 cup	Well softened
Creamy Peanut Butter	1 cup + 2 tbsp	Divided use
Graham Cracker Crumbs	2 cups	
Powdered Sugar	2 cups	
Salt	1/2 teaspoon	
Semi-Sweet Chocolate Chips	12-ounce bag	





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Hello, my dear! Come sit at my kitchen table. I want to share a recipe with you. It's for my No-Bake Peanut Butter Snack Bars. They are my grandson's absolute favorite. He asks for them every single time he visits. I still laugh at that.

These little bars are so simple to make. You don't even need to turn on the oven. Just a few bowls and a good mixing arm. Let me walk you through it. You will be so proud of the result.

- **Step 1:** First, let's get our pan ready. Grab an 8×8-inch baking pan. Line it with parchment paper or foil. A little spray keeps everything from sticking. This makes cleanup a dream later. I learned that the hard way!
- **Step 2:** Now for the fun part. Mix the butter and peanut butter together. Use a mixer if you have one. It should look smooth and creamy. Doesn't that smell amazing? It reminds me of my own childhood.
- **Step 3:** Next, add your graham cracker crumbs. Mix them in well. Then add the powdered sugar and salt. (A hard-learned tip: cover the mixer with a towel when you start. Otherwise, a sweet cloud will fill your kitchen!) A soft dough will form.
- **Step 4:** Press that lovely dough into your pan. Use your fingers to make it even. I like to pat it down firmly. This is the base for our chocolate topping. It's the most important layer.
- **Step 5:** Time for the chocolate! Melt the chips in the microwave. Do it in 30-second bursts, stirring each time. Stop when they are almost melted. The residual heat will finish the job. This keeps the chocolate smooth.
- **Step 6:** Stir two more tablespoons of peanut butter into the melted

chocolate. This makes it extra creamy. Now, spread this chocolate dream over your base. Try to make it nice and even. **Do you like milk or dark chocolate better? Share below!**

- **Step 7:** The hardest part is waiting. Pop the pan into the fridge. Let it chill for at least three hours. Once it's firm, lift it out and cut it into squares. A sharp knife works best here. Then, just try to eat only one!

See also Savory Sourdough Loaf with Cheese

**Cook Time:** 3 hours

**Total Time:** 3 hours 15 minutes

**Yield:** About 36 bars

**Category:** Dessert, Snack

## Three Tasty Twists

This recipe is wonderful as it is. But sometimes, it's fun to play with your food. I like to add little surprises. It makes each batch a new adventure. Here are a few ideas I love.

- **Crunchy Time:** Mix in a half-cup of crushed pretzels with the graham cracker crumbs. It gives you a lovely salty crunch in every single bite.
- **Berry Nice:** Sprinkle a handful of freeze-dried raspberries over the chocolate layer. They add a little bit of a fruity, tangy zing. It's so pretty, too.
- **Coconut Dream:** Stir some shredded coconut into the peanut butter base. Then top the bars with toasted coconut. It tastes like a tropical vacation.

**Which one would you try first? Comment below!**



## Serving Them Up Right

These bars are perfect all on their own. But you can make them feel extra special. I like to serve them on a pretty plate. It makes an after-school snack feel like a party.

For a real treat, place a bar next to a scoop of vanilla ice cream. The contrast of cold and rich is wonderful. You could also crumble one over a bowl of yogurt for breakfast. It always makes me smile to start the day with a little sweetness.

What should you drink with these? A tall, cold glass of milk is the classic choice. It just belongs with peanut butter and chocolate. For the grown-ups, a nice cup of coffee is a perfect partner. **Which would you choose tonight?**



## No-Bake Peanut Butter Snack Bars

### Keeping Your Snack Bars Perfect

These bars love the cold. Keep them in the fridge in a sealed container. They will stay fresh for about a week. You can also freeze them for a month. Just wrap them tightly in plastic wrap first.

See also Southern Butter Rum Cake Delight

I once left a batch on the counter too long. They became a soft, gooey mess. It was a tasty mistake, but messy. Now I always chill them right away.

Making a double batch is a wonderful idea. You will always have a sweet treat ready for guests. This saves you time on busy days. It is a small act of kindness for your future self. **Have you ever tried storing it this way? Share below!**

### Fixing Common Little Problems

Is your dough too crumbly? It needs more moisture. Add one more tablespoon of peanut butter. Mix it in until the dough holds together. This will make it easier to press into the pan.

Is your chocolate seizing up? This happens if water gets in. I remember when my grandson splashed a drop in the bowl. Always make sure your bowls and spoons are completely dry. This matters because smooth chocolate tastes so much better.

Are the bars too hard to cut? Use a sharp serrated knife. Gently saw back and forth. Warming the knife under hot water can also help. This gives you neat squares, not crumbly ones. Getting it right builds your

cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions Answered

**Q: Can I make these gluten-free?** A: Yes, just use gluten-free graham crackers. It works just as well.

**Q: How far ahead can I make them?** A: You can make them three days before you need them. They are a great make-ahead dessert.

**Q: Can I use crunchy peanut butter?** A: Of course. It will add a nice little crunch to the bars.

See also [Homemade Crab Rangoon Delight](#)

**Q: Can I double the recipe?** A: Yes, use a 9×13-inch pan. The baking time stays the same.

**Q: Any other fun add-ins?** A: A sprinkle of sea salt on top is lovely. It makes the chocolate flavor pop. **Which tip will you try first?**

## A Little Note From My Kitchen

I hope you enjoy making these sweet bars. My own grandchildren love them. They are so simple and full of good memories.

I would love to see your creations. It makes my day to see your kitchen adventures. Please share a picture of your finished snack bars. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!





—Elowen Thorn.

*You need to try !*

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[Savorydiscovery.com](http://Savorydiscovery.com)



## No-Bake Peanut Butter Snack Bars







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# No-Bake Peanut Butter Snack Bars

Author: Elowen Thorn



Cooking Method: [No-Bake](#)



## No-Bake Peanut Butter Snack Bars | 20

Cuisine: [American](#)





Courses: [Dessert Snack](#)



Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **minutes**





Chill time: **3 minutes**



Total time: **3 minutes**



## No-Bake Peanut Butter Snack Bars | 27

Servings: **16 bars**



Calories: **106 kcal**

Best Season: **Summer**

## **Description**

These easy No-Bake Peanut Butter Snack Bars, also known as Peanut

Butter Ball Bars, feature a creamy peanut butter base topped with a rich chocolate layer.

## Ingredients

- ☐ 1 cup unsalted butter (well softened)
- ☐ 1 cup creamy peanut butter (plus 2 tablespoons)
- ☐ 2 cups graham cracker crumbs
- ☐ 2 cups powdered sugar
- ☐ 1/2 teaspoon salt
- ☐ 1 (12-ounce) bag semi-sweet chocolate chips

## Instructions

1. Line an 8×8-inch pan with parchment or aluminum foil and lightly spray the foil with nonstick cooking spray.
2. In the bowl of a stand mixer or with a hand mixer, combine the butter and peanut butter until smooth. Add the graham cracker crumbs and mix well. Add the powdered sugar and salt and mix well. A soft dough will form. Press the dough evenly into the bottom of the prepared pan.
3. In another bowl, melt the chocolate chips in the microwave using 30 second intervals, stirring after each interval. Microwave until the chips are nearly melted but not all the way, then stir until they melt the rest of the way to prevent them from being scorched. Add the 2 tablespoons of peanut butter and stir to combine.
4. Spread the chocolate on top. Place in the fridge and allow the bars to chill through – about least 3 hours. Once firm, lift the foil out of the pan and peel it away from the bars. Slice into 1 inch squares using a very sharp serrated knife. Store in the fridge in an airtight container.



## Notes

For best results, use a very sharp serrated knife to cut the bars cleanly. Letting the chocolate cool slightly before spreading can help create a smoother top layer.

Keywords: Peanut Butter, No-Bake, Bars, Dessert, Snack, Chocolate