

No Bake PB Bars by The Baker's Daughter

Ingredients

½ cup salted butter, melted (1 stick)
1 cup total graham cracker crumbs, cookie crumbs, crushed cereal
2 cups powdered sugar
1 cup creamy peanut butter or other nut butter of choice
splash of vanilla
Pinch salt

Topping

1 cup chocolate chips
2 Tbsp peanut butter

Equipment

Measuring cups and spoons
Rubber spatula
Bowl
Parchment paper
8x8 square pan
Microwave or saucepan

Instructions

1. Line pan with parchment paper, folding at the corners to fit and set aside
2. Mix together graham crackers, powdered sugar, and butter
3. If peanut butter is stiff, warm slightly in microwave in 10 second intervals
4. Mix peanut butter into graham mixture
5. Transfer to lined pan and press down into an even layer
6. Put chocolate chips and peanut butter into a microwave safe bowl
7. Microwave 30 seconds, stir, and return to microwave for 10 second intervals until smooth, stirring between (or a pot of simmering water with a heat safe bowl over top)
8. Pour chocolate over the top of the bars and smooth out
9. Place in freezer for 20 minutes or into fridge for 2 hours or until firm
10. Cut into squares and enjoy!
11. Tightly wrap bars and store in fridge

No Bake Cookies by The Baker's Daughter

Ingredients

1/3 cup peanut butter or other nut/seed butter
1/4 cup (1/2 stick) salted butter
2/3 cup sugar
1/3 cup cocoa powder
1/3 cup milk
1/2 tsp vanilla
1 1/2 cups oats/coconut/crispy rice

Equipment

Measuring cups and spoons
Saucepan
Rubber spatula
Cookie sheet
Cookie scoop or two spoons

Instructions

1. Line cookie sheet with parchment paper and set aside
2. Add the first five ingredients to the saucepan and mix together over medium-low heat until smooth
3. Remove from heat and stir in vanilla
4. Add in the oats (and other dry ingredients, if using) and fold together until evenly coated
5. Using cookie scoop or spoons, portion out cookies onto cookie sheet and press down if necessary
6. Refrigerate 10-20 minutes until firm
7. Enjoy!
8. Store leftover cookies in a lidded bowl, or tightly wrapped, in the fridge or a cool, dry place