

# RECIPE

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## *Delicious Chocolate Peanut Butter Dream Candy*

### INGREDIENTS

- 80 crackers (I used Club crackers) *Note: This number fit my 9 x 13 pan perfectly but you may need a few more (or less).*
- 2 sticks of butter (1 cup)
- 1 cup of brown sugar (packed firmly)
- 2 cups of graham cracker crumbs
- 1/3 cup sugar
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 1/4 cup of semi-sweet chocolate chips
- 3/4 cup peanut butter (smooth, not chunky)

### DIRECTIONS

- In a 9 x 13 pan, line the bottom of the dish with a single layer of crackers.
- In a large saucepan, melt the butter over low-medium heat.
- Add the brown sugar, sugar, milk, vanilla and graham cracker crumbs to the butter. Stir.
- Increase the heat to medium. Bring the mixture to a boil and stir constantly for about 4-5 minutes.
- Remove the mixture from the heat and pour half over the crackers. Spread evenly with the base of a spoon.
- Add another layer of crackers.
- Pour the remaining butter mixture over the layer of crackers you just added.
- Add another layer of crackers on top.
- In a separate saucepan, add the peanut butter and chocolate chips and melt over low-medium heat. Stir constantly to make sure it doesn't burn. Once everything has melted, spread this mixture over the layer of crackers.
- Cover the pan with foil or plastic wrap and refrigerate overnight.
- Cut into squares and serve.