

**The Pampered Chef®**  
**Chocolate-Peanut Butter Crunch Bars**  
**Recipe**

35 g unsalted blanched peanuts, toasted (see Chef's Corner)  
125 g salted plain pretzels, divided  
100 g toasted crisp rice cereal  
175 g butter, divided  
250 g miniature white marshmallows  
8 tablespoons golden syrup  
1 jar (340 g) smooth peanut butter  
200 g plain chocolate chips

1. Coarsely chop toasted peanuts using **Food Chopper**; set aside. Place pretzels in a large resealable polythene food bag; coarsely crush using rolling pin. Set aside 25 g of the crushed pretzels. Place remaining pretzels and cereal in **Stainless 4-Litre Mixing Bowl**; set aside.
2. Place 90 g of the butter in **Classic Batter Bowl**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted, stirring after every 30-second interval. Add marshmallows; microwave, uncovered, on HIGH 1–1 1/2 minutes. Stir until marshmallows are completely melted using **Mix 'N Scraper®**. Immediately add marshmallow mixture to mixing bowl; mix thoroughly. Immediately spread crust mixture evenly over **Medium Sheet Pan**; firmly press into pan using **Baker's Roller®**.
3. Combine 30 g of the remaining butter and half of the golden syrup in **Small Micro-Cooker®**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted, stirring after every 30-second interval. Let stand 2–3 minutes. Place peanut butter in **Stainless 2-Litre Mixing Bowl**; gradually add melted butter mixture, mixing well using **Bamboo Spoon**. Spread peanut butter mixture evenly over crust using **Small Spreader**. Clean spreader.
4. For ganache, place remaining butter and golden syrup in **Small Batter Bowl**. Microwave, uncovered, on HIGH 1–1 1/2 minutes or until melted. Stir in chocolate chips; mix until smooth. Spread ganache evenly over peanut butter mixture using **Small Spreader**. Sprinkle with chopped peanuts and reserved crushed pretzels. Place in freezer at least 20 minutes or until ganache is set. Cut into 24 squares using a round-bladed knife; loosen edges and remove using **Mini-Serving Spatula**. Cut squares in half; serve. Store in an airtight container in a cool place.

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Yield: Makes 48 bars

Per serving: per bar: Energy 521kJ/125kcal; Protein 2.4g; Carbohydrate 10.5g; Sugars 6.1g; Fat 8.4g; Saturated Fat 3.7g; Fibre 0.6g; Salt 0.3g

Cook's Tip: This recipe will benefit from a longer freezing time of up to about 40 minutes, making cutting and serving easier.

To toast peanuts in microwave, place peanuts in Small Micro-Cooker®; microwave, uncovered, on HIGH 3–3 1/2 minutes or until pale golden brown, stirring after every 30-second interval. Cool completely before chopping.

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