



## Chocolate Peanut Butter Goody Bars

### Description

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chocolate & peanut butter  
**GOODY BARS**

I love the combination of chocolate and peanut butter. Really, whatâ€™s not to like about the two? Unless your allergic to peanuts and are the rare person like my sister-in-law who doesnâ€™t like chocolate. I was looking for a dessert that doesnâ€™t contain dairy and wound up creating these chocolate peanut butter goodie bars. Iâ€™m trying to limit my dairy consumption since I found out I have a sensitivity to it, but I still want to be able to enjoy decadent desserts.

I decided to get creative, or so I thought because since then Iâ€™ve seen similar recipes on Pinterest. As Austin Kleon states in [Steal Like An Artist](#), â€œWhat a good artist understands is that nothing comes from nowhere. All creative work builds on what came before.â€ I love these [Brownie Goody Bars](#), but they have a layer of frosting in the middle so I decided to build on them and change the frosting to peanut butter.

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These bars are so easy to make and were gobbled up by my kids and their friends. They would make a great after school treat for your kids or yourself. Be sure to let the brownie layer cool in the refrigerator for several hours so that when you spread the peanut butter on top it doesn't take a layer of brownie with it. I've been known to be impatient when frosting things and then regret it later. Enjoy!

### Chocolate Peanut Butter Goody Bars

Author: Dawn

Serves: 24

#### Ingredients

- 1 box of Fudge Brownie Mix (water, oil and eggs called for on brownie mix)
- Chunky Peanut Butter
- 3 cups Crisp Rice Cereal
- 1 cup creamy Peanut Butter
- 1 12 oz. bag semi-sweet chocolate chips

#### Instructions

1. Heat oven to 350 degrees.
2. Grease bottom only of 13 x 9 in. pan with cooking spray. (For easier cutting, line pan with foil, then grease foil on bottom only of pan.)
3. Make and bake brownies as directed on box.
4. Cool completely in refrigerator. You want them to be nice and cold before you do this next part.
5. Spread a layer of chunky peanut butter on top of the cooled brownies.
6. Pour cereal in bowl.
7. The original directions say to melt the peanut butter and chocolate chips over low heat, stirring constantly. I like to use the microwave. Start at 1 minute and then heat in 30 second increments. Be sure you don't overcook the chocolate. Pour the mixture over the cereal and stir until evenly coated.
8. Spread over brownies.
9. Refrigerate 1 hour or until set before cutting.
10. Store tightly covered at room temperature or in the refrigerator.

Linking to: [Foodie Fridays](#), [I'm Lovin' It](#), [Strut Your Stuff Saturday Link Party](#), [Treasure Box Tuesday](#), [Hit Me With Your Best Shot](#)

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#### Author

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