

# Peanut Butter Chocolate Crisps

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- 2 cups finely crushed Honey Graham Crackers
  - box of Butter Crackers (ex. Club Crackers)
  - 1/2 cup melted Butter (1 stick)
  - 1/2 cup Milk
  - 1 1/4 cup Brown Sugar
  - 1/4 cup Sugar
  - 1 1/4 cup Milk Chocolate Chips
  - 1 cup Peanut Butter Chips
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1. With a food processors, finely crush 2 cups of Graham Crackers. If a food processor is not available, try your best to smash Graham Crackers in a Ziploc bag.
  2. Line a 9x13 baking pan with wax paper, leaving a few inches on each side. Then create bottom layer of Butter Crackers, laying 24-27 crackers side by side.
  3. In a saucepan melt Butter. Once melted, mix in Milk and Sugars. Bring to a simmer and gradually stir in Graham Crackers. Simmer for 5 minutes, stirring frequently.
  4. Pour one cup over layer of crackers and spread evenly. Lay down another layer of Butter Crackers and spread rest of mixture. Top with another layer of crackers
  5. Melt Chocolate Chips and Peanut Butter Chips in a double broiler. If you do not have a double broiler, put Chips in a medium bowl over a medium sauce pan with simmering water over low. Stir until chocolate is smooth, then spread over top layer of crackers.
  6. Place dish in refrigerator for atleast 1 hour until set.
  7. Once ready, take out of refrigerator. Carefully grab ends of the wax paper and lift crisps out. Place on cutting board, and cut into desired size pieces with a sharp knife.