

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

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Best-Loved Chocolate Bars

Ingredients:

- 1 pkg. (18 ¼ oz.) chocolate cake mix
- 1 cup graham cracker crumbs (about 16 squares)
- 1/2 cup peanut butter
- 1 egg
- 3 Tbsp. half-and-half cream
- 1 pkg. (8 oz.) cream cheese, softened
- 1 jar (11 ¾ oz.) hot fudge ice cream topping
- 1 pkg. (11 ½ oz.) milk chocolate chips
- 1 cup salted peanuts



Preparations:

- 1.) In a large bowl, combine the cake mix and cracker crumbs. Cut in peanut butter until mixture resembles coarse crumbs. In a small bowl, whisk egg and cream. Add to the crumb mixture just until moistened. Set aside ¾ cup for topping. Press the remaining crumb mixture into a greased 13x9-inch baking pan.
- 2.) In a large bowl, beat cream cheese until fluffy. Beat in ice cream topping until smooth. Spread over the crust. Sprinkle with chocolate chips, peanuts and reserved crumb mixture.
- 3.) Bake at 350 degrees for 25-30 minutes or until set. Cool on a wire rack. Cover; refrigerate at least 4 hours. Cut into bars. Refrigerate leftovers.

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