

Chocolate Peanut Butter Cloud Bars

Makes approx. 20 bars, depending on size



INGREDIENTS

Base layer:

1 1/3 c confectioners sugar
5 T unsalted butter, melted
3 1/2 T creamy peanut butter
1 C graham cracker crumbs
Pinch salt

2nd Layer:

12oz milk chocolate, chopped
1 1/3 c Maranatha crunchy peanut butter
1 3/4 T unsalted butter, room temp

Top Layer:

6 oz dark chocolate
1 c heavy cream
1 t corn syrup

Garnish:

Flakes of sea salt

*Butter, heavy cream and corn syrup to be provided by purchaser.

Optional: Crunchy Maranatha Peanut Butter provided for base layer if preferred.

Base layer: combine all ingredients and mix. Press the base into a greased and parchment lined quarter sheet pan, smoothing with a spatula. Chill briefly while making second layer.

2nd layer: Melt milk chocolate in double boiler or in microwave safe glass bowl until just melted. Add crunchy peanut butter and soft butter and mix well until combined. Pour over the base and smooth with offset spatula. Return to refrigerator while making third layer-but no more than 30 minutes. The second layer should be set but not too cold or else the 3rd layer will not adhere.

Top layer: Melt the dark chocolate using same method as milk chocolate. Combine the cream and corn syrup in a small pot and bring to boil. Slowly pour the hot liquid over the melted chocolate, mixing well with each addition. Mix with whisk or immersion blender. Take care not to add air bubbles. Pour on top of second layer and smooth top. Chill for 2 hours before covering. Cover and chill overnight.