

Halloween Treat Bars



Ingredients

- 1 ½ cups graham cracker crumbs
- ½ cup granulated sugar
- 4 oz. unsalted butter (1 stick), melted
- 1 cup dark chocolate chips
- 1 cup mini marshmallows
- 2 tbsp. peanut butter
- 2 tbsp. heavy cream
- ½ cup mini marshmallow
- ½ cup candy corns
- ½ cup roasted, salted peanuts
- 1 tbsp. coarse kosher or sea salt, if desired

Procedure

1. Preheat oven to 350°F.
 2. In a bowl, mix together graham cracker crumbs, granulated sugar, and melted butter.
 3. Cut a piece of parchment paper to fit snugly in just the bottom of a 9X13 baking dish.
 4. Press the crumb mixture into the bottom of the pan, so it even. Bake for 10-15 minutes, until slightly brown. Remove from oven and let cool for a few minutes.
 5. In the meantime, combine the chocolate, 1 cup marshmallows, peanut butter, and heavy cream in a bowl over boiling water, or in a microwave at half power stirring ever 10 seconds.
 6. When the chocolate mixture is melted and smooth, pour over crumb mixture, and carefully smooth out being careful not to dig into the crumbs.
 7. Sprinkle over chocolate when it is still loose the ½ cup mini marshmallows candy corns, and peanuts.
 8. Place into refrigerator until chocolate is just set.
 9. Remove, sprinkle with salt if desired. Cut into squares, wiping your knife between in order to prevent smudges.
- Makes 16 large squares