

ZEBRA PEANUT BUTTER BARS

With a White & Dark Chocolate Swirl

INGREDIENTS

Prep Time: 20 Minutes

Yield: 9"x13" Pan

Peanut Butter Layer

1 cup Butter, melted
½ cup Crunchy Peanut Butter
½ cup Smooth Peanut Butter
2 cups Powdered Sugar
16 Graham Crackers, ground

Chocolate Swirl Layer

1 ½ cups Semi-Sweet Chocolate Chips,
melted
1/3 cup White Chocolate Chips,
melted
4 ½ tablespoons Coconut Oil, divided and
melted

DIRECTIONS

1. **Prepare the peanut butter layer:** in a large bowl, mix together all peanut butter layer ingredients. Press into a foil-lined 9"x13" pan.
2. **Prepare the chocolate swirl layers:** In one small bowl, stir together the semi-sweet chocolate chips and 4 tablespoons of the melted coconut oil. Spread in an even layer of the peanut butter layer.
3. In a second small bowl, stir together the white chocolate chips and ½ tablespoon of the coconut oil. Place into a piping bag (or a ziploc sandwich bag with a corner cut) and pipe straight lines across the semi-sweet chocolate layer. Take a toothpick and run through the lines creating a swirled effect. (see image 1).
4. Let set in the refrigerator 30-60 minutes and then slice and serve.



Image 1