



Chocolate Peanut Butter Graham Cracker Squares

Easy Chocolate Peanut Butter Graham Cracker Squares made with crispy graham crackers, creamy peanut butter, and a rich chocolate coating. A simple no-bake treat perfect for fall, holiday trays, or anytime you're craving something sweet.

Prep Time: 20 minutes

Freeze Time: 20–30 minutes

Chill Time: 15–20 minutes

Yield: 12 graham cracker sandwich squares



*Sweet Treats
for
Cozy Days* ♥

*Good Food
Brings
Warmer
Moments* ♥



Ingredients

- 12 full Honey Maid Chocolate Graham Crackers
- 1 cup creamy peanut butter
- 2 tbsp softened butter
- $\frac{3}{4}$ cup powdered sugar
- 1 tsp vanilla extract
- Pinch of salt
- 2 cups milk chocolate melting wafers
- $\frac{1}{2}$ cup Reese's Peanut Butter Chips
- 1 tsp coconut oil, divided (optional, for smoother melting)



Instructions

1. Break the graham cracker sheets into 24 squares.
2. Mix the peanut butter, softened butter, vanilla, salt and powdered sugar until thick and smooth.
3. Scoop about 1 tablespoon of filling onto 12 graham cracker squares.
4. Top with the remaining graham crackers and gently press into sandwiches.
5. Freeze for 20–30 minutes.
6. Melt the chocolate wafers with $\frac{1}{2}$ teaspoon coconut oil, if using.
7. Dip each graham cracker sandwich in the melted chocolate and place it on a parchment-lined baking sheet. Freeze again for 10–15 minutes to set the chocolate.
8. Melt the peanut butter chips with the remaining $\frac{1}{2}$ teaspoon coconut oil.
9. Drizzle over the chocolate-covered squares.
10. Refrigerate until completely set.



Tips

- Freeze again for 10–15 minutes after dipping to help set the chocolate.
- Optional coconut oil helps the chocolate and peanut butter chips melt more smoothly.

*Fall
Flavors
Happier
Days* ♥



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