

## No-Cook Chocolate-Peanut Butter Yums

3/4 cup firmly packed  
brown sugar

1 box (16 ounces)  
confectioners' sugar

1/2 cup plus 1 tablespoon butter,  
divided

1 jar (28 ounces) chunky  
peanut butter

1 package (12 ounces)  
semisweet chocolate morsels

Combine brown sugar, confectioners' sugar, 1/2 cup butter and peanut butter; mix well. Pat mixture into an ungreased 15x10x1-inch jelly-roll pan. Smooth top of mixture.

Melt chocolate morsels and remaining 1 tablespoon butter in top of double boiler or microwave oven. Spread melted chocolate on top of peanut butter mixture.

Refrigerate for 30 minutes to set chocolate. Before cutting into squares or triangles, allow to come to room temperature so chocolate will not crack. Store in refrigerator.

Note: These can be frozen.

Makes about 35 (2-inch) squares or 70 triangles, if squares are cut in half diagonally.