

No-Bake ROLD GOLD® Peanut Butter Pretzel Bars

Ingredients

Crust:

- 2 cups crushed ROLD GOLD® Tiny Twists
- 2/3 cup smooth peanut butter
- 2/3 cup powdered sugar
- 1/3 cup unsalted butter, melted
- 1 tsp vanilla extract

Topping:

- 3/4 cup semi-sweet chocolate chips
- 2 tbsp smooth peanut butter
- 1 tbsp unsalted butter
- 12 ROLD GOLD® Tiny Twists

How to make it

1. Crust: Line 8-inch square baking dish with parchment paper so that paper overhangs edges.
2. In food processor, pulse crushed ROLD GOLD® Tiny Twists Original until finely ground.
3. Transfer ground pretzels to large bowl. Add peanut butter, sugar, melted butter and vanilla. Stir until well combined. Scrape mixture into prepared pan; press firmly into even layer.
4. Topping: In microwave-safe bowl, stir together chocolate chips, peanut butter and butter. Microwave on MEDIUM, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.
5. Spread chocolate chip mixture over pretzel crust. Arrange ROLD GOLD® Tiny Twists Original on top, spacing evenly apart. Refrigerate for 1 to 2 hours or until completely chilled and set. Cut into bars or squares if



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	12

Made with



ROLD GOLD® Tiny Twists

preferred.