

Chocolate Peanut Squares

Ingredients

1 Cup Butter
1 Cup Coconut (2.3 net g/1 oz)
½ Cup unsalted peanuts 3.8 net g/1/2 cup
1 Cup Sugar (or sugar substitute)
6 x 1oz squares semi sweet chocolate (2 net g/1/2 square)
1 ½ Cup graham cracker crumbs - or fine chop nuts
2 x 8oz pkg cream cheese
1 tsp vanilla

Directions

Microwave ¾ C Butter & 2 x 1oz squares chocolate until melted (1 to 2 minutes).

Stir at 30 sec intervals.

Stir in crumbs, coconut & peanuts. Press onto bottom of 9x13" pan

Chill for 30 minutes.

Mix together cream cheese, sugar & vanilla till smooth.

Spread evenly over crumb crust & chill for 30 minutes.

Microwave remaining butter & chocolate as before.

Spread over cream cheese layer. Chill before serving.

Makes 48 squares.



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