

# CRUNCHY PEANUT CHOCOLATE TREATS

Serving size 1 square, number of servings 25

1/3c boiling water  
1 ¾ teaspoons stevia extract  
6 Tablespoons of unsalted butter  
1 ½ t vanilla extract, divided  
1c (8oz.) instant nonfat dry milk  
6 oz unsweetened baking chocolate, chopped  
1c natural peanut butter

Measure 1/3c boiling water and add stevia. Mix until dissolved. Add butter and stir until most of it is melted. Add 1/2t vanilla extract and stir. Pour in mixing bowl and add the dry milk. Mix until blended.

Place chocolate and peanut butter in a microwave-safe bowl and cover. Melt chocolate and peanut butter in microwave 1 to 1 ½ minutes on high. Stir well and microwave another 20 seconds or until mixture is melted and smooth when stirred. Add butter/milk mixture to peanut butter/chocolate and stir well with electric mixer or by hand. Stir in remaining 1 t vanilla extract.

Foil line an 8” square pan and pour treats into it. Flatten top with knife or wooden spoon. Cover and refrigerate for about 1 hour. Cut into squares. Keep refrigerated. Stays fresh for about 3 to 4 days in fridge or in freezer in an airtight container for up to 2 months.

Sugar comparisons: 1 square

This recipe		Traditional “sugar” recipe
Calories	138	109
Carbohydrates	5	20
Total sugars	2	19
Fiber	2	0
Fat	12	3
Protein	4	2

