SALTY PEANUT BUTTER PRETZEL BARS Upke's FRESH MARKET

INGREDIENTS FOR 6 SERVINGS

 ½ Sticks Salted Butter, Melted
Cups Rold Gold® Pretzels, Finely Crushed
¾ Cup Powdered Sugar
¼ Cup + ¼ Cup Creamy Peanut Butter
*Warm in the microwave, for about 30 seconds
Bag Semi Sweet Chocolate Chips

PREPARATION



In a large zip top bag add about half of a bag of pretzels. Seal the bag and place inside of another zip top bag. Beat pretzels with a rolling pin until finely crushed or food process the pretzels.

In a medium bowl add the butter, pretzels, powdered sugar, and the 1 ¼ Cups of warm peanut butter. Mix until it just comes together. If mix appears glossy add powdered sugar until it is no longer glossy and not sticky to the touch. Press mix into the bottom of a 13x9x2 baking dish.

In a microwave safe bowl add the additional ¼ Cup of peanut butter to the chocolate chips and cook in short 20-30 second intervals in the microwave until the chips are just starting to melt. Stir to combine and pour chocolate over the prepared peanut butter filling. Refrigerate for at least 1 hour, and then cut into 1 inch squares and serve.

**For variation add sea salt flakes on top of the chocolate while still setting up or sprinkle with additional crushed pretzels.