



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHOCOLATE PEANUT BUTTER RITZ COOKIES

48 Ritz crackers

8 oz. semi-sweet chocolate chips

$\frac{3}{4}$  cup creamy peanut butter

Sea salt flakes. optional

8 oz. chocolate almond bark

1. In a medium heat-proof bowl, melt the chocolate almond bark and chocolate chips in the microwave on a low setting, stirring regularly. Or set up a double boiler. Take care to not let the chocolate scorch.
2. While chocolates are melting, line a 15" x 10" rimmed pan with wax paper. Place 24 of the Ritz crackers on the wax paper, leaving an inch of space in between each one. Place a generous tablespoon of peanut butter onto the center of each cracker. No need to spread the peanut butter. Place another cracker on top of the peanut butter and gently press the cracker down a bit in the center of the cracker. This will spread the peanut butter out in between the two crackers. Repeat until you have all the sandwich cookies assembled.
3. After chocolates have melted, drop a sandwich cookie into the chocolate. Using two forks to maneuver the sandwich cookie, quickly turn the cookie to completely cover it in chocolate. Lift the cookie out with one of the forks and tap the fork handle lightly on the side of the bowl to force excess chocolate off and back into the bowl. Transfer chocolate dipped cookie onto the wax paper, using a toothpick to aid in sliding the cookie off the fork. Repeat until all cookies are dipped. If the chocolate becomes thick and difficult to work with, simply warm it up a bit more.
4. If you wish to top the cookies with sea salt flakes or sprinkles, be sure to sprinkle the cookies before the chocolate sets up.