

Chocolate Peanut Butter Candy Bar



- 1/2 cup Butter (melted)
- 2/3 cup whey powder, vanilla flavor (we used Dr. Axe Vanilla flavored Bone Broth)
- 1/2 cup Xylitol (powdered)
- 1/4 tsp. stevia concentrated powder
- 1/2 cup natural sugar free peanut butter
- 3/4 cup sugar free chocolate chips (we used Lily's Dark Chocolate Chips)
- 2 T sugar free peanut butter

1. Line 11 x 7 baking dish with wax paper
2. Medium bowl mix butter, whey protein powder, xylitol, stevia, and peanut butter. Spread this mixture in bottom of prepared pan.
3. Refrigerate for 20 minutes or till firmed up.
4. Use a double boiler pan and over simmering water melt chocolate chips and peanut butter, stirring until smooth. Pour over chilled Peanut Butter and spread evenly.
5. Place back into refrigerator to set. Preferably, 1 hour before cutting.