

Peanut Chew Bars with Ice Cream in Martini Glasses

Recipe By *Esther Ottensoser*



Cooking and Prep:  45
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Serves:  20

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Sukkot, Shavuot

Diet: Gluten Free, Vegetarian,
Vegan, Pescetarian

Source: Family Table by
Mishpacha Magazine

Peanut chews are one of those foods that most people really enjoy eating. Paired with ice cream ... what could be bad?! Take a look at these four different ways to serve it (also see [Peanut Chew Ice Cream Slices](#), [Peanut Chew Bowls with Ice Cream](#), and [Peanut Chew Ice Cream Pie](#)). Whichever way you choose, it will definitely be your pièce de résistance!

Ingredients (7)

Peanut Chew Mixture

- 1 cup [Gefen Peanut Butter](#)
- 1/3 cup [Glicks Chocolate Chips](#)
- 1 cup Karo syrup
- 1 tablespoon water

- 4 cups rice crispies
 - 2 cups roasted, unsalted chopped peanuts
 - ice cream, for serving
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Start Cooking

Peanut chews

1. Cook the peanut butter, chocolate chips, Karo syrup, and water in a pot over medium heat, stirring, until chocolate is melted. Remove from heat and mix in the rice crispies and chopped peanuts.
2. Pour peanut chew mixture onto a baking sheet and smooth top. Allow to harden.
3. Cut peanut chews into ½x3-inch (1¼x7½-cm) bars.

Assembly

1. This step needs to be done in advance. Put a little melted chocolate on a plate and use a pastry comb to make a design. Sprinkle chopped nuts on chocolate. Allow to dry. For easy storage, pile them up with a piece of plastic wrap in between each plate.
2. Place bars and martini glass filled with ice cream on each plate.

Tip:

Preparing scoops of ice cream on a tray in advance will make the serving go smoother.