

Wafer Chocolate Bars with Creamy Peanut Filling

Ingredients (for four bars)

1-2 wafer sheets (such as those used for German *torte*)
1 tbsp smooth peanut butter (preferably all-natural)
1 tbsp margarine (non-hydrogenated)
1 tbsp icing sugar
½ tsp vanilla
2 oz (57 g) baking semi-sweet chocolate



Place one wafer sheet on a perfectly flat cutting board; using a very sharp knife, trim the round edges to form a square, then slice into strips, approximately 1.5 inches (4 cm) in width. Cut sections from each strip, to obtain 1.5x6 in (4x15 cm) rectangles (photo below, left); repeat with the second wafer sheet, if needed, to have at least 8 rectangles. Set aside. Place the peanut butter, margarine and sugar in a small bowl (photo below, centre), and mix thoroughly until creamy and uniform. Arrange four of the reserved wafer rectangles on the working surface, with the grid pattern facing up; divide the filling amongst them, spreading to coat, then close with another wafer rectangle (grid facing down) to form four sandwiches (photo below, right):



Reserve. Place the chocolate in a heatproof container. Using the microwave oven, or placing the container over a bath of hot water, melt the chocolate. Dip each sandwich in the melted chocolate, spreading to cover over all sides. Transfer to a rack, and repeat with the rest of the sandwiches. Once they are all covered, allow to rest on a rack, until the chocolate sets:

