



# Chocolate and peanut butter wafers

20'  
Hands on

4 hours'  
Hands off

25-30  
Portion(s)

2  
Difficulty



## Ingredients

- 180 g digestive cookies
- 250 g butter, cut into cubes
- 220 g brown sugar
- 120 g milk
- 65 g granulated sugar
- 180 g chocolate couverture, cut into small pieces
- 170 g milk chocolate couverture, cut into small pieces
- 160 g [peanut butter](#)
- 50 crackers, salty (about 2x5 cm)
- 100 g white chocolate couverture, to decorate

## Διατροφικός πίνακας

Nutrition information per portion

297 Calories (kcal)	19.0 Total Fat (g)	11.0 Saturated Fat (g)	27.0 Total Carbs (g)
15%	27%	55%	10%
18.0 Sugars (g)	3.9 Protein (g)	1.3 Fibre (g)	0.41 Sodium (g)
20%	8%	5%	7%

## Method

The crackers have to be salty, because this is exactly the secret for the best wafers!

- Beat the cookies in a food processor until finely ground.
- In a microwavable bowl, add the butter, brown sugar, milk, granulated sugar, dark chocolate couverture and ground cookies.
- Cover the bowl with plastic wrap and microwave for 3 minutes, set at 800 watts. (If you don't have a microwave, put all of the ingredients in a saucepan and place over low heat until the butter melts. Then turn up the heat a little and boil for 5 minutes while whisking continuously.)
- When ready, remove the plastic wrap and stir with a spatula until the chocolate has melted and is completely incorporated.
- Spread mixture in a 20x25 cm baking pan.
- Cover the surface with a layer of cookies. Break some apart in order to cover any gaps.
- Add half of the warm chocolate mixture and spread nicely with a spatula.
- Cover with another layer of cookies and press down on them with your hands.
- Carefully add the rest of the chocolate mixture and spread evenly.
- Cover with remaining cookies to create a third layer.
- In another microwavable bowl, add the milk chocolate couverture and peanut butter.
- Cover bowl with plastic wrap and microwave for 1 ½ minutes, set at 800 watts.
- (If you don't have a microwave, put the ingredients in a saucepan and place over heat. Stir often until the chocolate melts and completely combines with the peanut butter to create a smooth mixture.)
- When ready, spread evenly over the third layer of cookies.
- To melt the white chocolate couverture, place it in a microwavable bowl, cover with plastic wrap and microwave for 1-2 minutes (with 20 second intervals so it doesn't burn). You can also melt it in a bain marie.
- When ready, transfer to a piping tube.
- Pipe lines of the white chocolate over the chocolate peanut butter mixture.
- Make the lines parallel to the smaller sides of the baking pan.
- Then, drag a knife or toothpick vertically over the lines to create a herringbone pattern.
- Cover baking pan with plastic wrap and refrigerate for at least 4 hours to completely chill.
- When ready, remove the plastic wrap and cut in to pieces using a sharp knife.

## Tip

Wrap with plastic wrap and store in the refrigerator for 2-3 days!