

Ritz Cookies Recipe

Servings: 30 **Prep:** 25 min **Cook:** 5 min **Total:** 45 min

Ingredients

- **60** Ritz crackers *(from 2 sleeves; about 180 g)*
- **3/4 cup** peanut butter *(no-stir, spreadable; ¾ cup)*
- **1 pound** semi-sweet chocolate bars *(chopped or use chips)*
- **2 teaspoons** coconut oil *(optional)*

Instructions

1. Place the crackers round-side down on a cutting board. On one flat side, spread about ½ teaspoon of peanut butter. Top with the flat side of another cracker and gently press until the peanut butter just reaches the edges of the crackers, without coming out of the sides. Repeat with all of the crackers to make 30 sandwiches. Place on a small sheet tray and freeze for 15 minutes while you melt the chocolate.
2. Fill the base of a double-boiler or medium pot with 1 inch of water. Place over medium-high heat and bring the water to a simmer. Reduce the heat to medium-low and place a large bowl over the top, ensuring that the bottom of the bowl does not touch the water.
3. Add the chocolate and coconut oil, if using, to the bowl. Cook for 4 to 6 minutes, stirring occasionally, until the chocolate is fully melted and smooth. Remove the bowl from the heat.
4. Dip the cracker sandwiches one at a time into the melted chocolate, turning to coat and ensuring that all sides are well covered. Remove them from the chocolate with a fork, allowing the excess to drizzle off. Place the cookies on a sheet tray lined with parchment paper.
5. Let the chocolate set for about 15 minutes, until it’s still glossy but has hardened slightly. Decorate with sprinkles, flaky sea salt, or chopped peanuts.
6. Let the chocolate harden completely. To firm up more quickly, pop the sandwiches in the refrigerator for 5 to 10 minutes.

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