



[Chocolate Cashew Bars](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 3 hours 25 minutes

Chocolate Cashew Bars Ingredients:

- 1 cup Butter, softened
- 1 ½ cups Graham Cracker Crumbs
- 2 cups Confectioner's Sugar
- 1 tsp Vanilla
- 1 cup Cashew Butter
- 1 ½ cups Semisweet Chocolate Chips
- 1 jar Hershey Chocolate Spread, divided

Chocolate Cashew Bars Directions:

- Line 9"x9" baking pan with parchment paper; set aside.
- Using a stand mixer, beat together the butter, graham cracker crumbs, confectioner's sugar, vanilla, and cashew butter until blended and smooth.
- Pour the mixture into prepared 9"x9" square pan.
- Refrigerate for 1 hour, or until firm.
- In a double boiler (or metal bowl over simmering water if you don't have a double boiler), melt the chocolate chips and ¼ cup of Hershey's chocolate spread, stirring until smooth.
- Spread over the cashew butter mixture in the pan, and refrigerate for another hour, or until firm.
- Spread the remaining Hershey's chocolate spread over the chocolate layer, and refrigerate again for another hour (note: I heat up the chocolate spread in that double boiler and it flows smoothly).