

Choco Fever Dream

Reeses Peanut Butter Protein Bars

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Base

- [ ] 2 cups rolled oats
- [ ] 1 cup vanilla whey protein powder
- [ ] 1/2 cup honey
- [ ] 1/4 cup creamy peanut butter

Flavor & Topping

- [ ] 12 Reese's Peanut Butter Cups, chopped
- [ ] 1/2 cup dark chocolate chips
- [ ] 1 tbsp butter (optional for smoother chocolate glaze)

Instructions

1. In a food processor, pulse the rolled oats until they reach a coarse flour consistency.
2. Transfer oats to a large bowl, add protein powder and chopped Reese's cups, then stir to combine.
3. In a microwave-safe bowl, gently melt honey, peanut butter, and butter together until smooth; pour over the dry mixture and stir until everything is evenly coated.
4. Press the mixture firmly into a parchment-lined 8×8-inch pan, ensuring an even surface.
5. Melt dark chocolate chips with a splash of butter in 30-second intervals, stirring until glossy; drizzle over the pressed base.
6. Refrigerate for at least 30 minutes, then cut into 12 bars and enjoy.

Nutrition per serving

210 kcal	9 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too dry, add a teaspoon of almond milk at a time.
- For a slightly salty finish, sprinkle flaky sea salt on the chocolate glaze before chilling.
- These bars become firmer when frozen; allow them to sit at room temperature for 5 minutes before serving.