

Prep Time: 15 min | Cook Time: 12 min | Total Time: 27 min | Yield: 24 sandwiches

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Introduction

If you've ever scrolled through social media and stumbled upon those irresistible little golden crackers stuffed with peanut butter and chocolate, you've found the right recipe. Baked Ritz Cracker Sandwiches are the perfect marriage of sweet and salty — buttery, flaky crackers hugging a creamy filling, all baked until warm and slightly crisp, then finished with a

chocolate drizzle. They're dangerously easy to make, require just a handful of ingredients, and disappear at parties faster than you can say "seconds."

Whether you're prepping for a game day spread, a holiday cookie tray, or a cozy Sunday treat, these bite-sized delights deliver big flavor with minimal effort. Let's get baking.

Ingredients

For the Sandwiches:

- 48 Ritz crackers (about 1 sleeve plus a few extra)
- $\frac{3}{4}$ cup creamy peanut butter (or any nut butter of choice)
- $\frac{1}{4}$ cup powdered sugar (optional, for a sweeter filling)
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon fine sea salt

For the Chocolate Coating:

- 1 cup semi-sweet chocolate chips

- 1 tablespoon coconut oil or unsalted butter
- Flaky sea salt, for sprinkling (optional)

Optional Add-Ins:

- Nutella, marshmallow fluff, or dulce de leche for variety
 - Crushed pretzels or toffee bits for crunch
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Equipment

- Baking sheet
- Parchment paper or silicone baking mat
- Mixing bowl
- Fork or small spoon
- Microwave-safe bowl (or double boiler)

- Wire cooling rack
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Instructions

Step 1: Preheat and Prep (Time: 3 minutes | Intensity: Low)

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone mat. This prevents sticking and makes cleanup a breeze.

Step 2: Make the Filling (Time: 4 minutes | Intensity: Low)

In a mixing bowl, combine the peanut butter, powdered sugar (if using), vanilla extract, and sea salt. Stir until smooth and creamy. If your peanut butter is stiff, microwave it for 10–15 seconds to loosen it up.

Step 3: Assemble the Sandwiches (Time: 6 minutes | Intensity: Low-Medium)

Lay 24 Ritz crackers flat on your work surface, salted side down. Spoon about 1 to 1½ teaspoons of filling onto each cracker. Top with a second cracker, salted side up, and press gently until the filling reaches the edges. Don't press too hard — you want the crackers intact.

Step 4: Bake (Time: 10–12 minutes | Intensity: Low)

Arrange the sandwiches on the prepared baking sheet, spacing them about an inch apart. Bake for 10–12 minutes, until the crackers are lightly toasted and the filling is warm and glossy. Keep an eye on them — they go from golden to burnt quickly.

Step 5: Cool (Time: 10 minutes | Intensity: Low)

Remove from the oven and let cool on the baking sheet for 5 minutes, then transfer to a wire rack. Cooling helps the filling set so the sandwiches hold together.

Step 6: Melt the Chocolate (Time: 2 minutes | Intensity: Low)

In a microwave-safe bowl, combine chocolate chips and coconut oil. Microwave in 20-second intervals, stirring between each, until smooth and glossy. Alternatively, use a double boiler for more control.

Step 7: Dip or Drizzle (Time: 5 minutes | Intensity: Medium)

For a full coating: dip each cooled sandwich halfway into the chocolate, letting excess drip off. For a lighter touch: drizzle chocolate over the tops with a fork or piping bag. Place back on the parchment-lined sheet.

Step 8: Finish and Set (Time: 15 minutes | Intensity: Low)

Sprinkle with flaky sea salt while the chocolate is still wet. Let them set at room temperature for 15–20 minutes, or pop them in the fridge for 10 minutes if you’re impatient (we’ve all been there).

Time & Intensity Summary

Phase	Time	Intensity
Prep & Preheat	3 min	Low
Make Filling	4 min	Low
Assemble	6 min	Low-Medium
Bake	10–12 min	Low
Cool	10 min	Low

Phase	Time	Intensity
Melt Chocolate	2 min	Low
Dip/Drizzle	5 min	Medium
Set	15 min	Low
Total	~55 min	Easy

Tips for Success

- Don't overfill. Too much peanut butter and the crackers will slide apart.
 - Use fresh crackers. Stale Ritz won't hold up in the oven.
 - Chill before dipping if your kitchen is warm — it makes the chocolate adhere better.
 - Swap the filling. Nutella, cookie butter, or marshmallow fluff all work beautifully.
 - Store properly. Keep in an airtight container at room temperature for up to 5 days, or refrigerate for up to 2 weeks.
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Nutrition Information

Per sandwich (based on 24 servings, using creamy peanut butter and semi-sweet chocolate):

- Calories: ~145
- Total Fat: 9g
- Saturated Fat: 3g
- Cholesterol: 0mg
- Sodium: 105mg
- Total Carbohydrates: 15g
- Dietary Fiber: 1g
- Total Sugars: 8g
- Protein: 3g