

Peanut Butter Cup Grilled Sandwich

INGREDIENTS

2 teaspoons margarine
2 slices white bread
1 1/2 tablespoons peanut butter
2 tablespoons milk chocolate chips
Confectionary sugar

DIRECTIONS

Spread 1 teaspoon of margarine onto one side of each slice of bread. Put the margarine sides together. This is to keep from getting margarine on your hands when spreading peanut butter. Spread peanut butter over one slice of bread, and sprinkle chocolate chips onto the peanut butter. Remove the other slice of bread from the back of the peanut butter slice, and place margarine side out over the peanut butter and chocolate chips.

Place a skillet over medium heat. Fry sandwich until golden brown on each side approximately 2 to 3 minutes. Cool slightly and cut into triangles. Sprinkle with confectionary sugar.

Variations

Add sliced banana on top of the chocolate.
Use pound cake instead of bread
Use you favorite bread (Italian, French, etc)
Shape your bread with large cookie cutters (Hearts, Animals, etc)