# Chocolate Lover's Godsend

Ingredients

8 oz unsweetened baking chocolate squares
1 cup natural peanut butter
2 cups Splenda or sugar substitute
1 cup chocolate protein powder
Pinch of salt
1/2 cup chopped peanuts

Begin by melting the chocolate squares on low heat in a saucepan. Make sure to stir continually so it doesn't burn. After the chocolate has melted, add in the peanut butter and sugar substitute, and then continue to stir until the ingredients are completely mixed together.

Then add the chocolate protein powder and a quarter cup of peanuts. Sprinkle a pinch of salt into the sauce, and then pour it into a 9 x 9 inch pan. Sprinkle the remaining peanuts as a topping for the mixture, and then place everything in the fridge to cool for about 20 minutes. When you're ready to eat, take it out of the fridge and it's ready to go!