Peanut Butter Chocolate Bars

Amount 1 9x13 pan of bars
Time 30 min

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 3/4 cup peanut butter
- 2 cups rolled oats
- 2 cups all-purpose flour
- 1 tsp baking soda
- 2 1/2 cups semisweet chocolate chips
- 1/2 cup peanut butter

Steps

1. Preheat oven to 350 F (175 C). Grease a 9x13 inch baking pan.
2. In a large bowl, cream together the butter, white sugar, and brown sugar.
3. Beat in the eggs, one at a time.
4. Stir in the 3/4 cup peanut butter.
5. Combine the oats, flour, and baking soda; stir into the creamed mixture until well blended.
6. Press the dough evenly into the prepared pan.
7. Bake for 15-20 minutes in the preheated oven, until firm.
8. In the microwave or over a double boiler, melt chocolate chips and 1/2 cup peanut butter together, stirring frequently until smooth.
9. Spread over cooled bars and allow to set up before cutting into squares.