



Fudge Filled Peanut Butter Bars



SERVINGS

32 Bars



COOKING TIME

-

You can never go wrong with a dessert made with peanut butter and chocolate. Fudge Filled Peanut Butter Bars is a decadent recipe perfect for entertaining or treating the family to something sweet. No matter what the occasion, these bars will put a smile on everyone's face.

Ingredients

- 1 Cup(s) (2 sticks) butter or margarine, softened
- 2 Cup(s) firmly packed brown sugar
- 2 Eggs
- 1/4 Cup(s) Peanut Butter
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) salt (optional)
- 2 Tablespoon(s) Peanut Butter
- 2/3 Cup(s) chopped dry roasted peanuts
- 2 Cup(s) (11.5-oz. pkg.) milk chocolate chips

Cooking Instructions

1. Heat oven to 350° F.
2. In large bowl, beat sugar, butter and 1/4 cup peanut butter with electric mixer until light and fluffy.
3. Beat in eggs.
4. Add combined flour, baking soda and salt; beat well.
5. Stir in oats; mix well.
6. Reserve 1 cup of oat mixture; set aside.
7. Spread remaining oat mixture evenly onto bottom of 13 x 9-inch baking pan.

8. In small saucepan, combine milk, chocolate chips and remaining 2 tablespoons peanut butter.
9. Cook over low heat until chocolate is melted, stirring constantly.
10. Remove from heat; stir in peanuts.
11. Spread mixture evenly over crust in pan.
12. Drop remaining oat mixture by teaspoonfuls evenly over chocolate mixture.
13. Bake 25 to 30 minutes or until light golden brown.
14. Cool completely on wire rack.
15. Cut into bars.