

Easy Peanut Butter Bars

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Ingredients:

- 1 3/4 cups all-purpose flour
- 1 1/4 cups lightly-packed brown sugar
- 3/4 cup peanut butter — I used Skippy Extra Chunky. Made things extra peanut-y. Mmm.
- 1/2 cup butter, softened
- 3 tablespoons milk
- 1 egg
- 1 tablespoon vanilla extract — not a typo. I thought a tablespoon was a lot, but it can stand up to this batter without being overpowering.
- 3/4 teaspoon salt
- 3/4 teaspoon baking soda
- 6 ounces package chocolate chips — these are optional and I'm sure you could substitute other flavored baking chips if you desire. If you omit them, you'll basically have a huge, delicious, flat peanut butter cookie.

Instructions:

Prep:

Preheat oven to 375 degrees Fahrenheit. Spray the bottom and sides of a 9x13-inch baking dish with cooking spray.

Directions:

Step 1: Mix all ingredients except chocolate chips together in a bowl. Make sure everything is incorporated well. Gently fold chocolate chips into the batter. Pour batter into the prepared baking dish.

Step 2: Bake in the preheated oven until lightly browned and a toothpick inserted in the middle comes out clean, 20 minutes.