

Chocolate Peanut Layer Bars

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Ingredients:

13 1/2 chocolate graham crackers (1 1/2 sleeves)
1 stick butter or margarine, melted
3/4 cup butterfingers baking chips
3/4 cup quick oats
1 cup dark chocolate chips
1 cup cocktail peanuts (lightly salted)
1 can (14 oz) sweetened condensed milk

Directions:

- *Grease a 9 X 13 baking pan. Preheat oven to 350 degrees.
- *Crush the chocolate graham crackers into fine crumbs. Mix with the butter and press into the bottom of the pan.
- *Coarsely chop the cocktail peanuts.
- *Sprinkle the prepared crust with the Butterfingers baking chips followed by the quick oats, then the dark chocolate chips and last the peanuts. Drizzle the sweetened condensed milk over the top.
- *Bake for about 30 minutes or until the top is bubbling and has browned. Remove from oven.
- *Allow to cool for 15 minutes. Gently run a knife around the edges. Cool completely before cutting.